

CABERNET WINE PASTA

All Purpose Flour	2 $\frac{3}{4}$
Cabernet Wine Flour	$\frac{3}{4}$ C
Eggs	6
Salt	1 teaspoon
Olive Oil	1 teaspoon

Directions:

1. Sift together the flours. Pour the flours onto a clean counter, shape into a mound and make a well in the center. Add the eggs, salt and olive oil to the well in the center of the flour.
2. Beat the eggs lightly with a fork, drawing in some of the flour as you go, until the eggs are mixed and slightly thickened. Using the fingertips of one hand, gradually incorporate the flour into the eggs and blend everything into a smooth, not too stiff dough. If the dough feels too dry, add water as needed.
3. Another option is to process the ingredients in a food processor until blended, being careful not to over mix the dough. It should only take about 15 to 20 seconds.
4. Knead the dough until satiny and very elastic, about 10 minutes. Divide the dough into 4 pieces and wrap the pieces loosely in plastic. If you have time, let the dough rest for 30 minutes before rolling.
5. Using a pasta roller (hand crank or electric) or a rolling pin, roll 1 piece of the dough into a rectangle, about $\frac{1}{2}$ " thick. Fold this over long ways and roll the dough again to $\frac{1}{2}$ " thick. Fold over in the opposite direction. This helps knead the dough.
6. Now continue rolling the dough, thinner and thinner. If the dough does not want to roll and bounces back, let it rest (covered with plastic) for 5 minutes. This will relax the gluten so that you can roll it again. While rolling, sprinkle flour on the dough any time it threatens to stick.
7. Using a pasta roller set the rollers one notch closer together and repeat the process. Stop flouring the dough when it is no longer sticky. The dough should go from lumpy to a satiny sheet. Continue to notch the rollers closer together and roll the pasta through them until you reach the desired thickness, $\frac{1}{32}$ nd inch for ribbon pastas such as fettuccine.
8. By hand, finish rolling the dough by stretching the dough gently sideways over the rolling pin from the middle, keeping the rest of the dough in place with the palm of your other hand. Unroll the dough and repeat this process on every side of the dough.

This dough can be frozen as is, or shaped into noodles, tossed in flour and then frozen. Or it can be refrigerated for up to 3 days. Always keep the dough or noodles covered so they do not dry out.