

Green Pasta Dough

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 1 hour

Chef's Notes

Before blanching, make sure to remove the tough stems from the fresh spinach leaves, so they don't tear the pasta during rolling.

Preparing the Spinach

To prepare the spinach, bring 3 quarts of salted water to a boil and set up an ice bath next to the stove.

Blanch the spinach leaves in the boiling water for 45 seconds. Remove with a slotted spoon or spider and immediately plunge into the ice bath to cool.

Once cool, using a strainer, squeeze out the excess water. Then place the spinach onto a kitchen towel and twist it to remove as much moisture as possible.

Step 1: Preparing the Spinach

- 3 L/qts water
- 1 tbsp (15 g) sea salt
- 1 cup packed, fresh spinach leaves
(3.5 oz/100 g)

Making the Dough

To make the pasta dough, chop the spinach very finely and combine it with the eggs. Mix until well combined. Mound the flour on the countertop and make a well in the center. Add the spinach/egg mixture. Begin to incorporate the flour, starting with the inner rim of the well. As you expand the well, keep pushing the outside edge of the flour to retain the well shape (don't worry if it looks messy).

When half of the flour is incorporated, the dough should begin to come together. Start to gently knead the dough with your hands to incorporate the rest of the flour. As soon as the dough comes together in a cohesive mass, set it aside. Don't worry if you have more than 1 cup of flour that has not been incorporated. Scrape up any dried bits of dough and leftover flour and discard. A bench scraper is the perfect tool for this.

Then lightly flour the countertop and continue kneading for about 10 minutes. Dust with a bit of flour, each time the dough sticks to your hands or the counter. Scrape the counter from time to time, just to make sure any dried bits aren't being incorporated into the dough.

After kneading for about ten minutes, the dough should be smooth and soft and just a touch tacky, but it should no longer be sticking to your hands or the countertop.

Once ready, wrap it in plastic wrap and allow it to rest for 30 minutes at room temperature before rolling it out.

This dough can now be rolled into any pasta shape, whether it be lasagna noodles, pappardelle, fettuccine, or ravioli. The variations are endless.

Step 2: Making the Dough

- 3 1/2 cups (16 oz/450 g) all-purpose flour, plus extra (for kneading)
- 5 large eggs