

Terrie's Roasted Garlic Pasta Dough – Comfort du Jour

One of the best things about making handmade pasta is that you can flavor it up almost any way that you'd like! For this batch, I infused my pasta dough with the warm, mellow flavor of roasted garlic. The key to doing this is blending the garlic into the liquids, and then straining to remove chunky solids.

For most pasta dough, I use entirely eggs, but this time, I wanted the dough a bit lighter for the sauce that would accompany it. Remember—when measuring flour by volume, use the fluff-sprinkle-level method. If you dip the scoop directly into the flour bag, you will compact the flour and alter the ratio.

INGREDIENTS

1 whole bulb [roasted garlic](#) (follow the link for my blog post for making your own)
1 large egg
3/4 cup hot (not boiling) water
1 cup “00” flour* (see notes)
3/4 cup fine durum flour (or semolina)
1/2 cup white whole wheat flour
1/2 tsp. onion powder (optional)
A pinch of kosher salt

*NOTES

“00” flour is very fine-textured flour, usually imported from Italy. It makes exceptional pasta, but it can be difficult to find sometimes. Feel free to substitute unbleached, all-purpose flour.

INSTRUCTIONS

Combine the roasted garlic, egg and hot water in a smoothie blender or regular blender. Pulse a few times to break up the garlic and then process continuously—but no more than 20 seconds. The longer you blend, the more the egg white will whip, making it difficult to measure accurately.

Pour the liquid through a fine mesh strainer into a glass measuring cup and discard the solids. You will need 3/4 cup of the liquid. Do not count the foam on top as part of this measurement, but it is fine to add it to the dough.

Combine the flours, onion powder and salt in the bowl of a stand mixer, creating a well in the center. Pour the liquid slowly into the well, and then use the dough hook attachment to knead the dough together. When all flour is absorbed and the dough pulls away clean from the sides of the bowl, take it out and knead by hand for about two minutes (or ten minutes if you will not be using a pasta rolling machine). The dough should feel tight, but if it is very dry, wet your hands and knead two more minutes. Shape the dough into a ball, wrap it tightly in plastic wrap and chill it in the fridge for at least an hour before proceeding. This gives the flour time to fully hydrate, and you will have better success with your rolling and shaping.