

MORTON & BASSETT SPICES®

Herb-Infused Homemade Pasta



- 2 cups all purpose flour
- 2 whole eggs + 4 yolks
- 1 teaspoon salt
- ½ cup olive oil
- 1 tablespoon Morton & Bassett Herbs From Provence
- 16 oz cherry or grape tomatoes
- Half a white onion, sliced
- 3 cloves of garlic, sliced
- 1 teaspoon balsamic vinegar
- 1 teaspoon salt
- 1 ½ teaspoons Morton & Bassett Fine Ground Black Pepper
- ½ cup reserved pasta water

To make the pasta, pour flour into a mound on a work surface. Make a well in the flour and add the whole eggs and egg yolks, salt, and Herbs From Provence into the well. Using a fork, slowly beat the eggs and combine into the flour gradually. Once a ball of dough is formed, knead the excess flour from the surface into the ball until it is firm and dry. You'll press your palm down into the surface of the dough ball until it feels right. Add water if it's too dry or add flour if it's too wet. Break the dough into smaller pieces and run through a pasta maker, thinning it and folding it until it is thin enough to cut into desired noodle width. Once cut, pasta is ready to go. Set aside.

Heat olive oil over medium high heat until shimmering. Add garlic, onion, salt and pepper, and cook until onion is translucent. Turn the heat down to medium and add in the tomatoes and balsamic vinegar. Simmer until the tomatoes have all burst and a light sauce has formed. Cook the pasta in boiling water until al dente. Reserve ½ cup of the pasta water and drain the rest. Add pasta water to simmering sauce in slow quantities until desired consistency. Toss the cooked pasta into the sauce and garnish with parmesan.



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