

DOUGH BALL

1. Place egg yolks, flour, salt and olive oil into a bowl and mix using hands. Add water as needed (1 tsp at a time) until a smooth dough ball forms.
2. Knead thoroughly for 3 to 5 minutes. This is very important to activate the gluten and make the dough elastic.
3. Tightly wrap the dough ball in plastic to prevent it from drying out and oxidation.
4. Let rest for 30 minutes.

INGREDIENTS

10 egg yolks
1 cup all purpose flour
1 cup semolina flour
pinch of salt
1½ tbsp olive oil
Water as needed

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