

[Music]

00:09

hi-yah I'm chef Charlotte the executive

00:12

chef from the culinary craft workshop in

00:14

Catonsville so we are living in pandemic

00:19

times and I am going to show you how to

00:23

make a few things that you can make

00:24

right out of your pantry you probably

00:27

have these items and they are flying off

00:29

of the shelves at the grocery store so I

00:31

think that this is a good time to go

00:32

over this stuff when our classes start

00:34

up in a couple of months at the keulen

00:36

area craft workshop we will have a pasta

00:38

class and you will learn how to make

00:40

different kinds of pasta including this

00:41

one and a few others will even learn how

00:44

to make gnocchi in that class so we're

00:47

going to start with these very simple

00:49

ingredients

00:49

this is all-purpose flour we've got

00:54

olive oil and eggs these eggs come from

00:58

my own girls so we are going to start

01:01
off with just a nice little amount don't
01:04
roll away little ones
01:09
thank you to my videographer and
01:12
daughter for catching the eggs so we're
01:14
gonna use about a cup of flour we'll use
01:19
a little bit more later so we're just
01:20
gonna keep it handy we're gonna make a
01:23
little well you can do this right on
01:26
your countertop or you can do it in a
01:28
bowl I just feel like the first couple
01:30
of times you do it you should do it in a
01:31
bowl so that's what I'm going to show
01:33
you so you've got your flour you've made
01:35
a little well in it crack your eggs i
01:41
compost those so I'm not going to throw
01:43
them away a little rinse
01:47
you need just a touch of olive oil not a
01:52
teaspoon or so for this good hook at
01:59
those eggs mix them up a little bit and
02:01
then start incorporating the other flour
02:03
it is okay to make a mess because we're
02:05

going to start working on the fourth in
02:07
the moment when I say bored in this case
02:10
I mean countertop I just say bored all
02:11
the time for countertop once you get to
02:15
a point where it is not likely to just
02:18
roll off of your board that is when you
02:22
can dump it on to the table
02:24
okay so this is no longer spilly so what
02:27
I like to do is kind of hold the wet bit
02:28
back and then dump the dry out and the
02:33
rest of the West try to get as much as
02:36
possible out of this bowl what's left in
02:38
here will get us down the drain with the
02:39
dish water is not food so we want to use
02:42
as much as we can out of this bowl once
02:47
this is more about dough I'm going to
02:51
take some of the dough and get the rest
02:54
of this egg out so if you start getting
02:58
into this right away with your fingers
03:00
you are going to have what I call gloves
03:02
of dough so we want to get this as
03:06
together as possible not so sticky

03:09

you can use a bench scraper for this

03:11

which I usually do but frankly this is

03:13

working just fine why do you another

03:14

tool right I don't know about you but

03:16

dishes are piling up around here it's so

03:19

easy when you're home all day to just

03:22

keep popping into the kitchen okay now

03:24

I'm going to take some of this dough and

03:26

get the rest of this egg and flour out

03:30

of here clean up the bowl a little bit

03:34

okay take it off of my fork don't need

03:40

it they're gonna have a little bit of

03:43

flour right here on the board when you

03:46

get your hands into it let me grab a

03:49

towel here you want to have your hands

03:51

relatively dry and then put flour on

03:54

them so that they don't it's a little

03:57

protective flour to keep you from having

03:59

every

04:00

stuck to you that's basically what it is

04:01

so having this here obviously you've

04:08

cleaned your countertop right yes so
04:13
we're going to just knead this together
04:16
I'm really pushing it together see I'm
04:20
pushing it down and I want to get all
04:21
these little bits together if you you
04:24
can't incorporate them later because
04:26
then they will just continue to be bits
04:28
you need to get them incorporated now
04:29
the stuff that stuck to your hands get
04:32
it off really smash this stuff in and if
04:36
you need more flour you can grab it from
04:38
the nice fresh pile over here but we're
04:41
going to get this all incorporated in
04:43
first if you put too much flour into it
04:47
then it gets really really difficult to
04:51
knead and you're not going to be able to
04:55
roll it out either it is so difficult to
04:57
add moisture to your dough it is so much
05:00
easier to add the flour to it so this is
05:04
coming together but look that's still
05:06
pretty lumpy right that is not smooth
05:08
think of a baby's bottom you want this

05:10
nice and smooth so I am just gonna keep
05:13
kneading it like this you've got to put
05:17
your weight into it
05:18
and we're just going to do this for a
05:20
couple of minutes and then we'll come
05:24
back soon hi so I have been kneading for
05:29
about two minutes and let's see that's
05:35
pretty good isn't it that is nice and
05:37
smooth this is a good dough so it's in a
05:40
nice little ball now we're gonna plunk
05:43
it in this bowl I'm going to cover it up
05:46
and we're going to let this rest we just
05:49
need the gluten to rest for a couple of
05:52
minutes so it relaxes otherwise when we
05:54
roll it out it is going to just come
05:56
right back together we roll it out and
05:58
it goes root we don't want that I want
06:01
you to see I have pulled out a bench
06:03
scraper and I cleaned
06:05
bench all the bits that had some egg in
06:09
it all the bits that are a little bit
06:10

chunky there over here because we're
06:12
still going to be using flour this is
06:14
the clean flour I want this clean we're
06:17
gonna get rid of this and we'll come
06:19
back in 15 minutes to a half hour to
06:23
work on this dough okay so it's been
06:27
about a half an hour we're going to take
06:29
this is just a reusable little silicon
06:31
lid
06:32
take our lid off pull out our nice
06:34
beautiful dough I don't tend to work
06:38
with a whole dough at a time so I'm
06:40
gonna cut this shape that was I'm gonna
06:44
cut this in half put this back and cover
06:48
it up if it forms a crust it is that
06:52
crust will not go away and then you
06:54
can't shape it so we're going to take
06:57
our nice fresh clean flour actually it's
07:00
not super fresh it's from you know half
07:02
hour ago this is called dusting your
07:04
board and get a little flour on the
07:09
rolling pin of course you can always use

07:11

equipment that makes pasta nice and flat

07:16

I have a littler but I'm not trying to

07:18

get you all to start chopping any more

07:20

than your me are so roll this out nice

07:24

and flat

07:30

when you're rolling when you're using a

07:32

rolling pin you want to keep your dough

07:35

moving around a little bit make sure

07:37

that it is not sticking to the board and

07:39

you also don't want to roll off doing

07:44

this makes it slopey on the sides and

07:48

then you don't have a nice flat dough

07:55

but moving it around is very helpful if

07:58

it's ever not really moving then you

07:59

know it's it's stuck like right there

08:02

it got stuck so put a little more flour

08:04

that makes it warm okay

08:11

this is feeling pretty good okay so I

08:16

don't have all my equipment at home

08:18

because I keep a lot of it at my

08:22

professional kitchen so I've got a

08:25

pastry cutter that is a handle and two
08:29
little wheels and one is a nice straight
08:32
wheel and the other one a little bit
08:34
ripoli you probably know what I'm
08:35
talking about so that we can make you
08:37
know nice ripoli edges on your pasta
08:39
dough that is my favorite I love doing
08:42
that and that is what I would use if I
08:44
had it here today but I don't so I'm
08:47
going to wing it you could use a knife
08:50
this might work you might be thinking
08:55
how about a pizza cutter chef well this
08:57
is my pizza cutter I'm not actually sure
08:58
if it'll work so I'm gonna give it a try
09:00
but nice straight line Hey nice it
09:05
worked
09:07
guess what shape we're gonna make okay
09:10
since you can't answer I'm gonna tell
09:11
you we are going to make farfalle this
09:14
is my favorite bowtie pasta it is so
09:17
simple and it's so freakin cute check
09:19
this out you're going to have strips

09:30

that are about an inch maybe a little

09:33

bit bigger but an inch is good this

09:35

thing's working up pretty well you know

09:37

if you don't have a rolling pin you can

09:39

use oh say a wine bottle yes I've done

09:43

that before

09:43

I've made dough and gone to friends

09:47

houses to make pasta with them they

09:49

don't have a rolling pin and we pull out

09:51

the wine bottle it works great the bench

09:54

scraper is also going to work well I'm

09:56

just gonna do that actually a little bit

09:57

a little bit cleaner cut making they can

10:00

be somewhere between a square and a

10:02

rectangle but you know kind of a

10:04

square-ish rectangle the ones that are

10:12

kind of a wonky shape you can just get

10:13

rid of those okay you ready to see how

10:16

simple this is take three fingers this

10:20

one holds it in place and we do a pinch

10:23

look at that

10:25

isn't it adorable pinch if you've got
10:30
long fancy fingernails this one's hard
10:32
frankly I could stand to cut my
10:34
fingernails if you do though you could
10:36
do it this way
10:37
maybe I don't know I guess I don't know
10:39
what it's like to have long fancy
10:41
fingernails but all these little guys
10:44
and then you lay them out to dry if you
10:50
are doing this to store them dry your
10:54
pasta until it is completely dry and
10:57
then you can package it this I'm going
11:00
to just make my pasta shapes once it's
11:03
all done put it in boiling water I bring
11:07
my water to a boil with some salt in it
11:11
you might have noticed I didn't put salt
11:12
in this I put salt in my water and then
11:17
drop it down from a boil nothing wants
11:21
to be beaten up like that so bring it up
11:22
to a boil and then drop it a little bit
11:24
lower and then you cook your pasta and
11:27
basically once it starts to float it is

11:29

done I tend to give it enough of 30

11:31

seconds or so after it floats just

11:33

because that's how I like it

11:35

it takes it'll take like a minute to

11:38

cook or less it's probably more like 40

11:42

seconds but now you've got bowtie pasta

11:45

tell me those aren't adorable

11:47

[Music]