



**Dabble Studio | Dabble Tours & Events**  
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330 Harrison Street Nashville, TN 37219  
Near the Sounds stadium in downtown Nashville

# Homemade Pappardelle Pasta with Pesto

## Step 1: Prepare your ingredients!

### For the pasta:

everything that you need is in your kit with the exception of 3 eggs! Please allow your eggs to come to room temperature before class!

### extras:

- extra cheese for garnish if you're into that very cheesy life!
- a crunchy baguette (if you're into it!)
- if you want to add a protein, shrimp or chicken is delicious in this recipe!

## Step 2: Prepare your kitchen!

You'll need the following ready in your kitchen:

- 3 bowls, one to mix eggs in, one for excess flour, and one for mixing your pasta dough
- a fork and a knife
- plastic wrap
- one large saute pan
- one large pot for boiling water

## Step 3: Get to rolling!!

- First things first, let's get a pot of water boiling!
- Next, mix together our 3 eggs in a small bowl. At this point, you can add additional flavor!
- Prepare a large bowl with 1.5 cups of flour then create a "crater" in the middle of the flour! This is where we'll put our eggs.
- Pour the eggs in the crater and mix with a fork until a dough forms.
- Remove the ball of dough to a parchment paper and little by little, add more flour as you knead the dough.
- Once the dough bounces back at you, you're ready to go!
  
- Cut the dough into quarters. Each quarter will feed 1-2 people, freeze what you want to save (it will last up to 3 months!)
- Making sure you have a good amount of flour on your hands and on the roller, begin rolling out the dough from the center. Once the dough has doubled in size, flip it over and go again!
- Once the dough is thinly rolled out, cut into rustic one-inch pappardelle noodles with a chef's knife.
  
- Moving to a new pan, toast your spices! Once they're toasted, we'll put the jar of pesto in the pan to begin to warm!
  
- Now back to our noodles! Make sure your water is as salty as the ocean and boiling.
- Your pappardelle will only have to boil for 30 seconds until they're done (you'll be able to tell they're done once they have floated to the top of the pan!)
- Transfer your cooked pappardelle to your pan of pesto and stir until pesto coats the pappardelle.
- Remove to a plate, top with parmesan, and ENJOY!