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# ROLLING OUT DOUGH SHEETS WITH A PASTA MACHINE

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*Using a pasta machine to roll out fresh pasta into sheets is fun, easy, and satisfying. I prefer the old-fashioned hand-cranked models that clamp onto the kitchen counter to the fancy electric pasta rollers fitted onto electric mixers. I have had the [Atlas 150](#) machine for 2 decades and heartily suggest it: it is sturdy, reliable, and compatible with so many pasta cutting attachments. Watch this video to learn to make fresh egg pasta dough from scratch, and refer to the text below and watch this video to become familiar with the rolling process. Finally, select a pasta shape such as farfalle, trenette, or reginette and watch the accompanying video so you know how to shape or cut the dough.*

Makes 450 grams (1 pound) fresh pasta

1 recipe Fresh Egg Pasta

1. Make the pasta dough. Wrap and let rest for 1 hour at room temperature.
2. To roll out and cut into shapes, begin by cutting the rested dough into 4 pieces.
3. Working with 1 piece at a time and keeping the other covered, dust 1 piece with flour, shape it into a flat rectangle, and roll through the machine set on the widest setting. Dust each sheet lightly with semolina flour as you work to prevent sticking.
4. Fold the resulting sheet in thirds, dust with flour, and roll through the machine on the same setting. Be sure to feed the folded dough into the machine with an open side facing the rollers.
5. Repeat one more time, folding the sheet over itself, dusting with flour, and rolling through on the same setting. You will have rolled the rectangle through three times on the widest setting.
6. This repeated rolling through the widest setting serves to knead the dough and makes it perfectly smooth.
7. Switch to the next-thinner setting; dust the sheet with flour and roll through the machine, without folding the sheet over itself.
8. From this point on, you will not fold the dough over itself.
9. Switch to the next-thinner setting; dust the sheet with flour and roll through the machine, without folding the sheet over itself.
10. Repeat the process until you reach the thickness desired. Each pasta shape requires a specific thickness; delicate pastas paired with light sauces are usually rolled out very thin (#8 or #9 on an

Atlas pasta machine); sturdy, chewy noodles call for thicker sheets (such as #4 or #5 on an Atlas pasta machine); and filled pastas like ravioli, lasagne, or cannelloni are best made with nearly transparent dough sheets (#9 on an Atlas pasta machine). Each recipe on this site specifies the correct thickness.