**Seven-Yolk Pasta Dough**

1 3/4 cups (8 ounces) all-purpose flour  
6 large egg yolks  
1 large egg  
1 1/2 teaspoons olive oil  
1 tablespoon milk

Place the flour in a large mixing bowl and create a well in the center.

Pour the egg yolks, egg, oil and milk into the well. Use a rubber scraper to create a stiff dough. When the dough begins thickening and starts lifting itself from the bowl, begin incorporating the When the remaining flour from the sides of the well has been cut into the dough, the dough will still look shaggy.

Bring the dough together with the palms of your hands and form it into a ball. It will look flaky but will hold together.

Knead the dough by pushing against it in a forward motion with the heels of your hands. Form the dough into a ball again and knead it again. Keep kneading in this forward motion until the dough becomes silky smooth. The dough is ready when you can pull your finger through it and the dough wants to snap back into place. The kneading process can take from 10 to 15 minutes.

Double-wrap the dough in plastic wrap to ensure that it does not dry out. Let the dough rest for at least 30 minutes and up to 1 hour before rolling it through a pasta machine. The dough can be made a day ahead, wrapped and refrigerated; bring to room temperature before proceeding.

Recipe adapted from smittenkitchen.com