

Pasta Dough

Serves 8-10

Ingredients

- 2 1/2 C all purpose flour
- 3 eggs
- 1 T olive oil
- 1 T salt
- 3-4 T water

Instructions

1. Measure flour and form a well in the middle.
2. Add eggs and oil and salt (variations included here).
3. Using a fork gently whisk eggs, oil and salt together while slowly incorporating flour. Once flour and eggs are combined, add more flour little by little to form a ball that is no longer sticky to touch.
4. If dough is dry add water, 1 teaspoon at a time. Knead dough for 8-10 minutes (dough should feel very tight and should bounce back when gently pressed)
5. Wrap in plastic and let sit for about 20 minutes in refrigerator before using.
6. Follow pasta attachment instructions for rolling out the dough and cutting into desired pasta type (or roll pasta dough by hand with a rolling pin until very thin and cut into desired pasta type, using a clean ruler for even noodles).
7. Serve, Savor, Enjoy!