

Homemade Pasta

Serves 3 to 4

Prep Time: 30 mins

Resting Time: 30 mins

Ingredients:

- 2 cups all-purpose flour, spooned & leveled
- 3 large eggs
- ½ teaspoon sea salt
- ½ tablespoon extra-virgin olive oil



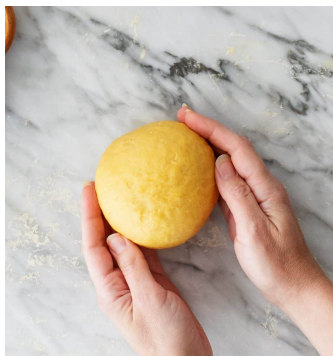
Method:

1. **Place** the flour on a clean work surface and **make a nest**. **Add** the eggs, olive oil, and salt to the center and use a fork to **gently break** up the eggs, **keeping the flour walls intact as best as you can**. Use your hands to **gently bring the flour inward to incorporate**. Continue working the dough with your hands to **bring it together** into a **shaggy ball**.



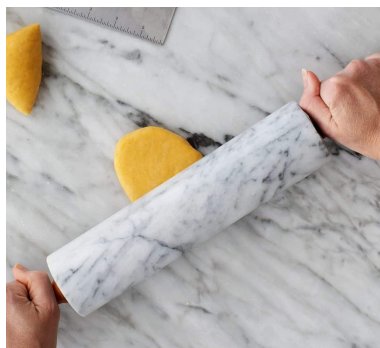
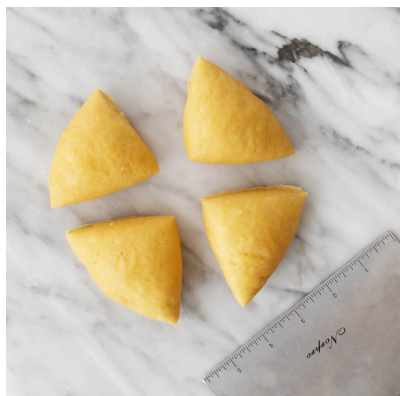
2. **Knead** the dough for **8 to 10 minutes**. **Shape** the dough into a **ball**, **wrap** in plastic wrap, and **let rest at room temperature for 30 minutes**.

NOTE: At the beginning, the dough should feel pretty dry, but stick with it! It might not feel like it's going to come together, but after 8-10 minutes of kneading, it should become cohesive and smooth. If the dough still seems too dry, sprinkle your fingers with a tiny bit of water to incorporate. If it's too sticky, dust more flour onto your work surface.

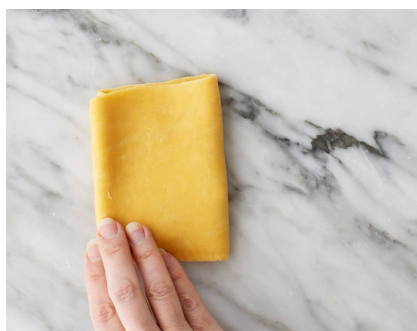


***If not using right away**, lightly flatten the dough into a disk and then wrap the dough in a double layer of heavy duty plastic wrap and place in the refrigerator.

3. **Dust** 2 large baking sheets with flour and **set aside**.
4. **Slice** the dough into **four pieces**. Gently **flatten** one into an **oval disk**. **Run** the dough through a pasta maker **three times on level 0** (the widest setting).



5. **Set** the dough piece onto a countertop or work surface. **Fold** both short ends **in to meet** in the center, then **fold** the dough **in half to form a rectangle**.



6. **Run** the dough through the pasta roller **three times on level 1**, **three times on level 2**, **three times on level 3**, and **one time each on levels 4, 5, and 6**.



7. **Lay** half of the pasta sheet onto the floured baking sheet and **sprinkle** with flour **before folding the other half on top**. **Sprinkle** more flour on top of the second half. **Every side should be floured so that your final pasta noodles won't stick together**. Repeat with remaining dough.
8. **Run** the pasta sheets through the Pasta Cutter Attachment (pictured is the fettuccine cutter). Repeat with remaining dough.
9. **Cook** the pasta in a pot of salted boiling water for **1 to 2 minutes**.