

# Pasta Dough

320mL all purpose flour

2 eggs

30mL water

5mL salt

5mL oil

1. Place the flour on a large clean surface. Make a well in the center of the flour.
2. Break eggs into the well. Add water, salt and oil. Beat the eggs with a fork. Gently work some flour from the side of the well into the beaten eggs. Continue until most of the flour is used and the dough is sticky. It will be difficult to continue mixing the dough with the fork.
3. Place the dough on a lightly floured surface. With the heel of your hand, gently but firmly push the dough away from you. Give it a  $\frac{1}{4}$  turn. Continue pushing, turning and folding until the dough is rough looking.
4. Cover with plastic wrap and let it rest for 10 minutes.
5. Knead the dough again until most of the flour is used and the dough is smooth and elastic, about 10 minutes
6. Divide the dough into 3 or 4 balls and place them in plastic wrap to prevent them from drying out. Let rest again for 10 minutes
7. Flour one ball of dough, quite heavily. Using the pasta machine and starting on setting 1, roll dough through the machine, changing the settings after two passes through, until you reach number 5 or 6, adding flour as needed. You should be able to see your hand through the dough.
8. Sprinkle dough with more flour, and then using the larger cutting blade, cut the pasta. Place pasta on a lightly floured tea towel and let sit for approximately 15 minutes, while you continue with the other balls of dough.
9. When ready to cook, add pasta to boiling, salted water GRADUALLY. As this is fresh pasta it will only need 3-4 minutes to cook.
10. Strain and add noodles to the sauce.
11. Serve and enjoy.