

# Hand Made Pasta

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## Ingredients:

- 3 large eggs (+ another on hand if needed)
- 2 cups all purpose flour
- 2 tblsp olive oil

## Method:

- Place the flour on your countertop, and make a well in the centre.
- Add the three eggs and olive oil to the well.
- Break up eggs with your fingers and slowly mix flour into centre of well.
- Bring ingredients together into a ball - if too dry add extra egg.

- Once you have a ball that isn't too sticky or too dry... (I know kind of vague, but it'll make sense) Knead ball until dough is smooth.
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- If using a pasta machine - roll as per directions with machine.
- If rolling and cutting by hand; cut dough into 4 pieces to make it easier to handle.
- Roll out dough into rectangular-ish shape about 1/8" thick. Flour both sides and then roll into a tube.
- Using a very sharp knife cut into desired widths.
- Unroll pasta, dust with flour to prevent sticking and then allow to dry for an hour before cooking.
- While drying toss the pasta a bit, so it dries evenly.

### **Too cook:**

Fresh pasta takes no time at all to cook; 30-40 seconds, and then move it to your pasta sauce for the last 10-15 seconds of cooking so it will soak up some flavour.

It's also a good idea to put a little oil in the cooking water to prevent sticking - though I don't do this with dry pasta.