



HOMEMADE PASTA

- 1 Egg
- 1/2 Teaspoon Salt
- Flour

DIRECTIONS

1. Stir sufficient flour into a slightly beaten egg to make a very stiff dough.
2. Add salt.
3. Knead and roll as thin as possible.
4. Cover with a towel and allow to rest for 30 minutes.
5. Cut into shapes and dry them.
6. Place in boiling water and cook rapidly for 15 minutes.