



EGG PASTA DOUGH

- 3 ½ Cups Sifted All Purpose Flour
- 5 Large Eggs
- 1 Tablespoon Olive Oil
- 1 Teaspoon Salt

DIRECTIONS

1. Mound the flour in a large mixing bowl; scoop out the center to form a well.
2. Break the eggs into a deep bowl, beat them with the oil and salt, then add them to the center of the flour well.
3. Working with clean fingers, mix the flour into the eggs a little at a time until it is thoroughly combined; knead it with both hands until it is firm and smooth to the touch.
4. Dip a clean cloth in warm water, wring it out well, wrap the ball of dough in it. Set aside to rest for 30 minutes.
5. Using a pasta making machine, roll the dough into sheets to a thickness suitable for the kind of pasta you want to make.
6. Pasta can be used immediately – cook in boiling water 3-5 minutes.
7. Freeze it – lasts up to 3 months
8. Dry it – Lasts up to 1 year in sealed container