Basic Pasta Recipe

Yield: 2 servings

Measure	Ingredients
Approximately 1½ cups	All-purpose flour
2	Whole eggs, beaten
Pinch	Salt

Directions

1. Sift the flour into a large bowl (or in a mound on the prep table). Using your hands, make a well in the middle.

2. Beat the eggs and stir in the salt.

3. Pour the salt and egg mixture into the well you made in the flour.

4. Using your hands (or a fork), begin mixing the pasta. Use a circular motion and begin mixing from the center of the mixture. Keep mixing until the dough is firm, not squishy—you may need to add a little more flour in order to get the proper consistency.

5. Once the dough is mixed, use a clean area on the worktable and knead the dough for a short period of time. You will know it is ready when it has an elastic feel and a bit of a shine.

6. Roll the dough into a ball and wrap with plastic wrap. Set this aside for at least 15 minutes (although longer is better).

7. If you will be hand-rolling the dough, leave it aside for an hour or longer, and for ease of use, place in the refrigerator.

8. When you are ready to begin rolling the dough, divide the plastic-wrapped package into 2 balls.

9. Flatten the first piece into a rectangle and begin rolling. The second ball can remain in the refrigerator until ready to use.

10. After the dough has been rolled, run it through the pasta machine at the widest setting. Repeat this process 2 or 3 times.

11. Change the setting to a lower setting and run the pasta through again.

12. Repeat this process until the dough is the thickness you need.

13. When the dough is the correct thickness, cut the pasta.

14. Cook the pasta in a pot of salted, boiling water.