

RECIPE

Homemade Pasta Dough

Place flour in a pile on a clean work surface; countertop, cutting board, etc. Sprinkle salt over flour.

Make a well (or hole) in the middle of your pile.

Add eggs, beaten yolks and oil to the well. Mix with hands or wooden spoon for about 1 minute, gradually pulling more flour into the liquid in the middle until the dough comes together.

If the dough feels dry or crumbly, add 1 to 2 Tbsp. cold water, but only enough to keep your dough together!

Mix together with hands until a smooth dough forms; knead well.

Form a disk with your hands and wrap in plastic wrap; place in refrigerator to rest for 30 minutes.

Sprinkle your work surface with flour, then roll out your dough. Cut into your favorite pasta shape!

Cook in salted, boiling water for 5 minutes, or until it floats to the top of your pot. Enjoy immediately with your favorite sauce!

INGREDIENTS

- 2 cups unbleached all-purpose flour (spooned & leveled), plus more for dusting
- 2 tsp. sea salt
- 2 large eggs, plus 2 egg yolks (beaten)
- 2 tsp. Extra Virgin OliveOil