



Homemade pasta dough

This makes really great homemade linguine, pappardelle, shapes or ravioli. If its too sticky, just roll a bit in flour.

This recipe makes enough pasta for 24 small raviolis or 4 servings of linguine. Whatever pasta you make should take no more than 8 minutes.

Ingredients

2 C flour
3 large eggs scrambled, room temperature
2 T Olive Oil
1 t salt
2 T water or as needed

Directions

Make a well with the flour and salt. Add eggs, olive oil, water to the middle. Mix.

Turn dough out onto a work surface and knead for about 25 times. Let dough rest for 5 to 10 minutes.

Divide dough into 8 balls. Coat dough in flour.

Rolling out:

Pasta machine: Coat dough in flour. use larger setting on machine and then mid setting then the thinner setting until desired thinness. Each machine is different. Cut with desired shapes.

Rolling pin: Coat dough in flour. Roll with rolling pin starting in the middle and rolling out. If dough gets sticky coat with more flour and continue to roll. Once dough is the thinnest you can go, cut dough into desired pasta shape. Use cookie cutters, pizza cutter, or a special crimped pasta cutter

Cook

Bring 4 quarts of water and 1 T salt to a boil. Add pasta and cook for 7-8 min stirring occasionally. Strain pasta.

Melt ½ stick of butter in a pan, add pasta and toss with Parmesan cheese.

Equipment:

Large bowl

Rolling pin

Measuring cups

Measuring spoons

Cookie cutters or a pizza cutter for cutting dough

Spoon to stir

Medium Pot to boil pasta

Colander to drain pasta

Pan to toss pasta