

Homemade Fresh Pasta

Ingredients:

- 2 cups (250g) all-purpose flour or "00" flour (for a silkier texture)
- 3 large eggs (167gr)
- 1/2 tsp salt
- 1 tbsp olive oil (optional, for extra elasticity)
- Water (as needed)

Instructions:

1. Make the Dough:

- On a clean surface, pile the flour into a mound and create a well in the center.
- Crack the eggs into the well, add salt, and whisk with a fork, gradually incorporating the flour.
- Knead the dough for about 8-10 minutes until smooth and elastic. If it's too dry, add a few drops of water. If too sticky, dust with a little more flour. Your finished dough should be **smooth** and **shiny**. 🍷 [Click here](#) for a picture of the finished dough.
- ***Use a food processor instead:***
Add the flour, salt and eggs and pulse until it pulls away from the blade. Remove dough and knead for 8-10 minutes.
- 🍷 [Watch this video on how to knead pasta dough](#) for a step-by-step visual guide!

2. Rest the Dough:

- Wrap it in plastic wrap and let it rest at room temperature for at least 30 minutes. This helps relax the gluten and makes rolling easier.

3. Roll & Shape:

- Roll out the dough using a pasta machine or rolling pin until thin (about 1-2mm).
- Cut into desired shapes: tagliatelle, fettuccine, pappardelle, or even sheets for lasagna.

4. Cook:

- Boil salted water and cook the pasta for 1-4 minutes (fresh pasta cooks quickly!).
- Toss with your favorite sauce and serve immediately.

Pro Tips:

- ✓ Add a teaspoon of dried basil or 3-4 leaves of fresh basil to your food processor for a subtle herb infusion.
- ✓ Want richer pasta? Add an extra egg yolk for a golden, velvety dough.
- ✓ No pasta machine? Roll by hand and use a sharp knife to cut strips.

Your guests will be raving about your homemade pasta for years—just pair it with a **rich sauce**, some wine, and a great ambiance!