

Fresh Pasta	
Yield 2 four oz. servings	<u>Method:</u>
Ingredients	Quantity
Flour	16 oz.
Egg	4 each.
Water	As needed
Oil	1 oz.
Salt	Pinch

**Directions:**

1. Make a well with the flour
2. Add eggs to the center of the well
3. Add oil and salt
4. Slowly incorporate flour into egg.
5. Once combined knead until smooth and silky
6. Add water if dough is too dry
7. wrap and let rest for 30 minutes in refrigerator
8. Roll pasta dough to about 1/8 of an inch
9. cut into desired shape
10. Boil for 2-3 minutes in salted water.