

Fresh Pasta



Ingredients:

400g (14oz) semolina flour

4 eggs

2 teaspoons extra virgin olive oil

1 spoon cold water

Preparation:

Put the flour into a bowl and make a dimple in the middle. Put the eggs and oil into the dimple. Slowly and carefully begin to mix the ingredients together. If the mixture seems too dry, add a spoon of water. When the dough comes together, knead it well to ensure everything is incorporated smoothly. Wrap the dough in a dry cloth for 15 minutes and leave to rest. Roll out the pasta with a pasta maker or a rolling pin. Cut the pasta into desired shapes. Spread the cut pasta on a pre-floured tray.

Makes 4 to 6 servings

