

Homemade Pasta

From the Kitchen of Lynnae Hymas

Serves: 4-6	Prep Time: 1 hour + 20 minutes resting	Cook Time: 2-3 minutes
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INGREDIENTS:

- 3 cups all-purpose flour
- 4 eggs
- 1 ½ teaspoons salt
- ¼ cup water
- Salt
- Extra virgin olive oil

INSTRUCTIONS:

Combine the salt and the flour in a bowl. Make a well in the center of the flour. Whisk the eggs to combine and then pour the eggs into the well. Using a fork, pick up a little flour at a time while combining the eggs and the flour together. Turn the mixture onto the countertop. Add the water, 1 tablespoon at a time, and knead it into the dough. When the dough all comes together without being sticky, the dough is ready. You may not need all the water. If the dough gets sticky, you can knead a little flour at a time into the dough until it is no longer sticky. Form it into a disk, wrap it in plastic wrap, and rest it in the refrigerator for at least 20 minutes up to overnight. Remove from the refrigerator and remove the plastic wrap. Pull off a golf ball sized piece of dough and roll it into a rectangular shape. Dredge the dough in flour. Run the dough through the pasta machine roller, stepping it down from the thickest setting until you reach the desired thickness. Coat the dough with flour again to prevent the dough from sticking to itself. Cut the pasta. This can be done by hand into rustic noodles, or with the pasta maker into the desired type of pasta. Bring a pot of water to a boil. Generously salt the water and add a few tablespoons of olive oil. Add the pasta to the boiling water. Boil for 2-3 minutes. The pasta should rise to the top when finished cooking. Drain the pasta and serve with your favorite sauce.