



## Homemade Pasta

*Pasta*

**Prep Time:** 45 mins **Difficulty:** Medium **Servings:** Serves 3

### INGREDIENTS

2 cups all-purpose flour

3 large eggs

½ teaspoon sea salt

½ tablespoon extra-virgin olive oil

### DIRECTIONS

Place the flour and sea salt into a mixing bowl and mix together. Beat the three eggs with the olive oil, then, using a dough hook attachment, slowly add the mixture to the flour. Once the dough starts to form a rough mass, move to a floured working area. Using your hands, continue working the dough to bring it all together into a shaggy ball.

Knead the dough for 8 to 10 minutes. In the beginning, the dough should feel pretty dry. After 8-10 minutes of kneading, it should become cohesive and smooth. If the dough still seems too dry, sprinkle your fingers with a tiny bit of water to incorporate. If it's too sticky, dust more flour onto your work surface. Shape the dough into a ball, wrap it in plastic wrap, and let it rest at room temperature for 30 minutes.

While waiting, dust 2 large baking sheets with flour and set aside.

Slice the dough into four pieces. Gently flatten one into an oval disk. Run the dough through the Pasta Roller Attachment or a pasta maker three times on level 1 (the widest setting).

Set the dough piece onto a countertop or work surface. Fold both short ends in to meet in the center, then fold the dough in half to form a long rectangle.

Run the open side of the dough through the pasta roller three times on level 2 and three times on level 3. Roll it once more on level 4. If you want thinner, smooth pasta, run the dough through at levels 5 and 6 once each.

Lay half of the pasta sheet onto the floured baking sheet and sprinkle with flour before folding the other half on top. Sprinkle more flour on top of the second half. Every side should be floured so that your final pasta noodles won't stick together.

Repeat with the remaining dough. You will end up with four long pasta sheets folded in half - two of each baking sheet.

Run the pasta sheets through the Pasta Cutter Attachment. Repeat with the remaining dough. Cook the pasta in a pot of salted boiling water for 1 to 2 minutes. If you have thinning pasta (levels 5 and 6), cook only one minute. Thicker pasta can cook for 90 seconds to two minutes.

### NOTES

To make a pasta nest, pick up a group of noodles in the middle. Place the cut ends in your other hand and twist your other hand as you lower it to make a loose nest of noodles.

To store, place the nests into snack-sized baggies. They can be kept for two days in the refrigerator.