

# Fresh Pasta

## Ingredients:

*4 eggs*

*400 grams "00" flour*

## Instructions:

Measure flour into a large bowl and make a well in the center. Add eggs into bowl and begin to incorporate the eggs into the flour with a folk. As the dough starts to come together turn out onto a floured board.



Tips: If you can find fresh eggs (not refrigerated eggs), that's best. Italian "00" flour (double zero flour) is finer than traditional all-purpose flour and contains more gluten. This will give your pasta a better texture. A traditional portion of pasta is usually described as "1 egg's worth".

Using your hands, start to knead the dry dough, working all of the pieces together until you have a smooth, elastic ball, about 15-20 minutes. Yes, 15 to 20 minutes. The kneading will give your pasta a silky mouth-feel and develop the gluten needed for the pasta to hold together when you're twirling it onto your fork. It's hard work, but gradually the dough will become elastic and smooth. If it's an especially humid day, or your eggs were particularly large, add additional flour as needed. Form dough into a disk and wrap with plastic wrap. Set on the counter to rest for 30 minutes. This will hydrate the dough as the grains of flour will draw in the liquid and make the dough easy to work with. Do not refrigerate.

Roll out dough and cut. We use a classic Italian hand-cranked roller with a cutting attachment, but you can use a rolling pin and cut by hand or, if making ravioli, cut with a ravioli press.

*Serves 4*