

Fresh Egg Pasta

375 mL all-purpose flour

1 mL salt

3 eggs

1. Mix the flour and salt onto the counter and make a well in the center.
2. Drop the eggs into the well.
3. Using a fork blend the eggs together, then start drawing part of the flour into the well and mix with the eggs.
4. Form a soft dough by kneading for **5 minutes**.
5. Divide the dough into 4 pieces.
6. Flatten each of the 4 pieces and start running them through the pasta maker 1 at a time. Keep the pasta covered with plastic wrap so that it does not dry out. Start with the thickest setting rolling and folding. Work your way up to the desired thickness.
7. Feed laminated sheets through the fettucini cutters. Separate the strands and liberally cover the pasta with flour to prevent sticking.