

Basic Egg Pasta Dough

Equipment: Large bowl Fork Tea towel	Ingredients: 4 cups of plain flour 6 large eggs Water/olive oil if/as needed
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What to do:

1. Place flour into a large bowl or onto a pastry board and make a well in the centre. Crack eggs into the well. Using a fork, beat eggs and begin to pull flour into liquid.
2. Once you can no longer mix with a fork, knead dough on a well-floured surface until smooth and just elastic (8–10 minutes). You should aim for a very stiff quite dry dough. It should be difficult to knead. Add some olive oil or water if the dough will not hold together.
3. Cover dough with a wet tea towel and let it rest for 10 minutes. If you won't be using it right away, wrap with a plastic bag and refrigerate.