

Fresh Pasta

Ingredients

1 cup all-purpose flour
1 cup semolina flour
3 large eggs
2 tbsp water
2 tbsp olive oil
Pinch of salt

Directions

Step 1: Mix both flours and salt in a large bowl. Make a well in center of flour. Add eggs, water, olive oil. Mix to blend. Work flour into wet ingredients, mix by hand. Gently knead for 2-3 minutes. Divide dough in half, press down slightly, cover with plastic wrap. Let rest 20 minutes.

Step 2: Cut dough into small balls. Roll out balls with rolling pin, to $\frac{1}{4}$ inch thickness. Using pasta machine, put dough through machine on setting 0 five times, each time folding in trifold. Repeat with to setting 1-5 on pasta machine. Place sliced dough on cool cookie sheet sprinkled with semolina. Repeat for remaining pasta. Cook 3-5 minutes in boiling water.