



## **Basic Egg Pasta**

(Yield 4 servings for the main course)

### **Ingredients:**

2 1/2 cups durum wheat flour/ all-purposed flour/ or mix \*

4 eggs

a pinch of salt

a few dashes of milk as needed

### **Procedure:**

*(note: always give your dough some rest between rolling)*

Well combine flour, egg and salt, the dough should be soft but not stick. Knead until it smooth. Wrap, rest for 1 hour in room temperature.

Divide the dough into 4 portions. Always cover on those you aren't working on. Slightly dust the work table with flour, start from the small dough #1, use a rolling pin to roll it slightly flatten toward a rectangle shape, get the width as close to your pasta machine's as possible. Cover.

Work on #2, and so on. You may repeat the same procedure again, starting from #1 if your dough didn't spread well enough. The idea of working in such sequence is to give each of dough a good rest (if the gluten in your dough too tense, it refuses to spread)

Set your machine with the widest setting, start from dough #1, go through, cover, continue #2 and so on. Then proceed to next setting, the procedure the same, until you get your desired thickness.

If I'm going to use noodle cutter, I like to hang the flat sheet dry for 3 minutes, this way the noodles will come out easier. The egg pasta freezes well.

