

Homemade Pasta

Ingredients

- 2¾ cups all-purpose flour
- 3 large eggs, beaten
- ¾ tsp sea salt

Instructions

Using a mixer:

1. In mixing bowl, mix 2½ cups flour and salt; add the beaten eggs. Using the dough hook, mix the dough on medium-low speed for 5 minutes, checking often to see if the additional ¼ cup flour is needed. Dough should be slightly tacky, but not sticky.
2. Continue mixing until the dough is smooth and springy, 2 to 3 more minutes.
3. Take dough out of bowl and lay on a piece of lightly floured parchment paper. Cover with a clean kitchen towel. Let it rest for 30 minutes.
4. Cut into pieces (4) and finish making your pasta.

Making pasta by hand:

1. On a floured pastry cloth or piece of parchment, place 2½ cups of flour and salt in a mound and make a well in the center. Pour the beaten eggs in the well and start to combine the mixture with a fork.
2. When it's starting to come together, use your hands to work dough into a ball. At this point you'll know if you need to add any of the remaining ¼ cup of flour.
3. Knead the dough by pushing down with the palm of the hand, fold over, do a quarter turn, and repeat. Do this step until the dough is smooth and springy, about 8 to 10 minutes.
4. Cover dough with a clean towel or upside-down bowl. Let it rest for a full 30 minutes. Cut into pieces (I do 4) and proceed to make pasta.