

Fresh Pasta Dough

September 23, 2016

Ingredients

MAKES ABOUT 1 POUND

- 3 large eggs, beaten to blend
- 2 cups all-purpose flour
- 1 tablespoon olive oil
- 1 teaspoon kosher salt

Preparation

Step 1

Mix eggs, flour, oil, and salt in the bowl of a stand mixer with your hands until a shaggy dough forms. Knead with dough hook until dough is smooth and elastic, about 10 minutes. Cover dough with cloth bowl cover and let rest at least 30 minutes.

Step 2

Cut and roll as desired.

Do Ahead: Dough can be made 1 day ahead; tightly wrap and chill.