

## SHOPPING LIST

- 2.5 c “00” or AP Flour
- 4 Eggs
- 1 Tbsp Olive Oil
- Pinch Salt



FEED THE MASS

PASTA

## LETS START COOKING

1. Make a well of flour in a bowl. Add eggs, oil, and salt to the well.
2. With a fork scramble the egg mixture, slowly adding the flour on the edges to turn egg into paste.
3. When paste gets as thick as play dough, squeezing with your fingers the rest of flour into dough, start with one hand squeezing with your fingers.
4. Once most of the flour is incorporated, turn out the contents onto the table and start kneading until smooth.
5. When smooth, wrap in plastic wrap and let it rest for 30 minutes. If you do not use right away, put in the refrigerator for up to 3 days.

