

# Fresh Pasta

1 lb flour (about 4 cups)

5 eggs

1 teaspoon olive oil

Pour flour into a large mixing bowl or directly onto a large counter surface. Make a well in the flour and pour mixed eggs & olive oil into it. Incorporate the eggs and flour with a spatula or your hands until dough forms.

Knead dough 8-12 minutes or until smooth and elastic. Let rest about 1 hour covered.

Roll dough to desired thickness and shape with rolling pin or pasta machine.

Cook pasta in a large pot of well salted boiling water.