Pasta Dough

2.5 to 3 cups all purpose flour

4 eggs room temperature and slightly beaten

4 tablespoons Olive Oil

4 tablespoons Water

1 teaspoon salt

Instructions

Homemade pasta can either be made by hand or in a stand mixer.

If making by hand: flour, beaten eggs, water, oil, and salt. Mix to make a stiff dough. Knead 10 minutes by hand.

If using a stand mixer, flour, beaten eggs, water, salt and oil in stand mixer bowl. Knead on medium speed with a dough hook.

If dough is too sticky, sprinkle on additional flour until it comes together. If dough is too dry, sprinkle water until you get the right consistency. You'll want to knead until the dough is elastic. Slice into the dough with a paring knife; if you see lots of air bubbles, keep kneading. The dough is kneaded when it forms a smooth elastic ball and has very few air bubbles when cut. Test by pressing your knuckle into the dough; if it starts to bounce back then it's ready.

Wrap dough in plastic wrap or in a covered bowl and let rest for at least 30 minutes.

Roll and cut into desired shapes and thickness