



Basic Egg Pasta Recipe

Make your own pasta--using your own eggs.

Pasta Tips

You can create pastas you can't find in the store by adding chopped herbs, roasted red peppers, curry powder, puréed spinach, ground black pepper and more. The sky's the limit!

Kitchen gadgets such as food processors, pasta makers and pasta drying racks can make the project go more quickly, but aren't necessary to turn out great pasta.

If you have chickens that have been prolific in their egg production and you've had just about all the omelets you can stand, try using the eggs in homemade pasta.

Making your own pasta offers all kinds of interesting possibilities!

Ingredients

2 eggs, beaten 1 tsp. olive oil 1/2 tsp. salt 1 1/2 cups flour 1 T. water 1 T. flour for rolling out dough 3 quarts boiling water

Preparation

Place flour and salt in large bowl and make a well in center. Add eggs and oil, and mix until well blended. Place dough on floured board and flatten with palm.

Roll out dough as thin as possible. Let dough dry slightly, then fold in thirds lengthwise. (If it sticks when folded, it hasn't dried long enough.) With sharp knife, cut into desired width. Let dry about 30 minutes before cooking.

To cook, add pasta to boiling, salted water and cook for 2 minutes. (Makes just over one pound.)