

FRESH HOMEMADE PASTA

INGREDIENTS

- 6 eggs
- 3 cups all-purpose or semolina flour
- 2 Tbsp. water
- 1 tsp. salt
- 2 Tbsp. olive oil



On a clean work surface combine flour and salt make a well in the center and crack in the eggs, water and oil (your 'well' should resemble the shape of a volcano). Combine slowly using a fork until it begins to form into a stiff dough. Depending on your flour you may have to add a little water or more flour.

Knead by hand until dough is smooth and elastic (this may take 8-10 minutes, depending on your kneading style). Wrap the dough in plastic and allow to set for 15-30 minutes.

On a flat floured surface, use a rolling pin to roll dough out to desired thickness and cut as desired, or if using a pasta machine follow the manufacturer's instructions.

While cutting the noodles, if you do not have a pasta tree to hang the pasta, simply give the cut pasta a light dusting of flour and lightly stack into individual serving piles (resembling nests).

To cook, bring a large pot of salted water to a full boil add the pasta, stirring lightly so it does not stick together. Fresh pasta cooks really fast....no more than 2-5 minutes total cooking time.

**When making fresh pasta a good rule of thumb is 2 eggs per one cup of flour, also to figure out how much pasta you need to make, figure one egg per person.*

For Garden Pasta:

Add your favorite seasonal herbs and fresh vegetables...then enjoy!

Chef Joe's favorites are oregano, rosemary and basil

Asiago or Romano cheese

Prosciutto

Cherry tomatoes

Chopped onion