

# Homemade Pasta

## Ingredients:

2 cups of flour

2 eggs

Water or Olive oil, as needed to make a soft dough (may be as much as 1/3 cup)

1 tsp. salt

Ground pepper - optional

## Directions:

Measure flour and place in the center of a mat/ board. Create a well in the center of the flour. Carefully crack the eggs into the well one at a time.

With a fork, gently whisk the eggs into the flour.

When the mixture is less sticky, knead it until well mixed and firm, adding a small amount of water or olive oil if needed to form a soft dough. Make sure that your dough is not too wet and not too dry or you will have a hard time rolling it out. Form dough into a ball. Place the dough in a bowl covered with a damp cloth until ready to roll out.