Basic Pasta Dough

Ingredients:

3 1/2 to 4 cups all-purpose flour
4 extra-large eggs
1/2 teaspoon extra-virgin olive oil

Equipment:

Measuring cup
Measuring teaspoon
Large bowl
Fork
Plastic wrap

What to do:

Mound 3 1/2 cups of the flour in the centre of a large bowl. Make a well in the middle of the flour and add the eggs and olive oil. Using a fork, beat together the eggs and oil and begin to incorporate the flour, starting with the inner rim of the well. As you expand the well, keep pushing the flour up from the base of the mound to retain the well shape.

The dough will come together when half of the flour is incorporated. At this point, start kneading the dough on a floured bench with both hands, using the palms of your hands.

Once there is a cohesive mass, lightly re-flour the bench and continue kneading for 6 more minutes. The dough should be elastic and a little sticky.

Wrap the dough in plastic and allow to rest for 30 minutes at room temperature.

Roll or shape as desired.