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# *Mom's Red Kitchen*

## *Homemade Rolled Pasta*

**Ingredients:**

2 cups and 2 tablespoons of flour

½ teaspoon of salt

3 eggs

1 tablespoon of milk

1 teaspoon of olive oil

Place all of the ingredients into a food processor. Blend the ingredients until a ball forms.

Remove the dough ball from the machine. Place the dough ball onto a well floured surface, and flatten the dough. Cut the dough into 4 equal pieces. Place the other sections of dough inside plastic wrap and set them aside.

Place the first section of dough into the pasta machine. Roll the dough through the machine up to three times. Then turn the dough onto itself. Place it through the pasta machine again up to 10 times.

Place the flattened dough onto a floured surface and cut it into long strips of pasta. Repeat this process with the other sections of dough.

**Variations:**

For more flavorful pasta, add fresh herbs before mixing your dough.

Fresh spinach leaves may also be added to the pasta before the kneading process.

**Please visit again soon!**

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