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Mom's Red Kitchen

Homemade Pasta by Hand

Ingredients

2 cups flour

¼ teaspoon of salt

3 eggs

1 tablespoon of milk

1 teaspoon of olive oil

Place 2 cups of flour and ¼ teaspoon of salt onto a clean flat surface. Gather the flour together so that it looks like a small volcano.

Clean out the center section, pushing the flour to the outside so that a circle forms.

Break three eggs into the circle. Add 1 tablespoon of milk and 1 teaspoon of olive oil to the eggs. Use a fork to gently break the eggs and mix the wet ingredients.

Push the flour onto the wet mixture. Mix the flour until a ball of dough forms. Knead the dough until it is smooth and elastic. This should take about 5 minutes.

Roll the dough out until it is flattened. It should be about a 1/8 inch thick. With a sharp knife, cut the dough into long strips.

At this point you may place your pasta onto a drying rack and allow it to rest for about three hours. Or, you may cook the fresh pasta immediately. Both cooking methods are recommended. It takes much less time to cook fresh pasta. It should be cooked for about three minutes.

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