

Fresh Pasta

Ingredients for 3/4 people

2 large eggs

Approximately 200g of '00' flour

Put the flour on a work surface and make a well in the centre. Break the eggs into the well and start mixing them with a fork taking the flour from the inner wall of the well until well absorbed. Gradually mix all the flour and start kneading the dough with your hand. Work for about 3 to 4 minutes if using a pasta machine or 7 to 8 if you're making pasta by hand and then wrap your dough in clingfilm and let it rest for 15 to 20 minutes in the fridge. Roll the pasta dough using the machine or by hand.

Boil your pasta in salty boiling water for about 5 minutes. Add any sauce you like and enjoy!