

Ingredients

- 2 cups [All-Purpose Flour](#)
- 3 Egg Yolks
- 1 Egg
- 1 tbsp [Olive Oil](#)
- A pinch of Salt
- 2 tbsp Water

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Instructions

1. Place the flour onto a clean worktop and make a well in the middle. Fill the hole with egg yolks, egg and olive oil. Sprinkle with salt.
2. Start beating the eggs with a fork while slowly incorporating flour into the eggs, a little at a time.
3. Once the eggs and flour are combined together into a messy mixture, start kneading. The dough will be flaky at the beginning but will come together. If you feel, it's way too hard to work with, add water at this stage. Knead for 10 minutes. A well-kneaded dough should be smooth.
4. Flatten it slightly with your hand and tightly wrap in a plastic wrap. Refrigerate for 30 minutes before rolling out.
5. The rested dough can be then rolled out with a rolling pin.

Notes

1. The overall time does not include 30 minutes resting time.
2. Use medium or large eggs.
3. If you feel that the dough is very stiff and it's hard to work with, add more water and keep kneading. It will come together nicely.
4. You will get about 12 ounces (340 g) of fresh pasta out of this recipe. This is enough for 3 portions (or 2 large ones).

5. This dough can be stored in the fridge for up to 2 days. Just note that the longer it sits, the harder it is to roll. It will also lose its yellow color but if you take it out and knead several times, the color will change. It will not be as yellow as on the day of preparation though.
6. Rolling out the dough will take about 10 minutes. It has to be paper-thin – you have to be able to see your hand or worktop underneath.
7. For detailed information or if in doubt, I recommend reading the whole post.