

# Fresh Egg Pasta

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## INGREDIENTS

300g 00" Flour  
3 large eggs (Free Range)  
30ml Olive Oil  
Pinch of salt

## INSTRUCTIONS

Step 1

Mound the flour on a work surface and make a well in the center

Step 2

Break the eggs into the well, adding your pinch of salt and the olive oil. Using a fork, start whisking the eggs and oil together, incorporating a little flour as you do. Slowly blend the flour and eggs, working from the center outwards

Step 3

Knead the dough on a lightly floured surface for 6 minutes, or until dough is smooth, soft, elastic but dry to the touch. If sticky, add a little more flour. Once correct texture is reached, cover in plastic wrap and allow to rest for 30 minutes,

THE  
COOKERY

by The Secret Jozi Chef

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

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