

Fresh Pasta

Ingredients:

- 500g Flour
- 4 Whole eggs
- 5 Egg yolks

Instructions:

1. Mound the flour in the center of a large mixing bowl. Dig a well in the center and add the whole eggs and yolks. Using a fork, beat together the eggs and begin to incorporate the flour, starting with the inner rim of the well. The dough will start to come together, if needed, add another egg yolk or a tablespoon of water to absorb all of the flour.
2. Remove it from the bowl and transfer it to a lightly floured surface. Knead the dough for 5 minutes. Wrap in plastic and set for at least 30 minutes (or up to 4 hours).
3. Line a baking sheet with parchment paper and lightly dust with flour for the final pasta.
4. Cut off a piece of the dough and roll for the final desire shape. Rewrap the larger portion and set aside while working on the forming.