

## Fresh Pasta Dough

### Ingredients:

- 3 large eggs, beaten (150g)
- 2 cups of flour (220g)
- 1 Tablespoon of olive oil (13g)
- 1 teaspoon kosher salt (5g)

### Directions:

1. Add flour and salt to the bowl of your stand mixer fitted with a dough hook. Start on low to mix together dry ingredients.
2. Keeping the mixer on, add oil and eggs to the middle (or as close as possible– this will simulate the traditional mixing by hand).
3. Allow the dough to come together slowly (you may need to coax the flour down to incorporate fully).
4. As soon as the flour is completely incorporated, turn the mixer up and allow the mixer to knead the dough for about 8-10 minutes or until the dough is smooth and stretchy.
5. Remove the dough from the bowl and wrap your smooth, stretchy dough in plastic wrap and let rest for at least 30 minutes (but you can make the dough ahead of time and store it wrapped in the refrigerator).
6. Once rested, divide the dough and roll out into your desired noodle size.