

Homemade pasta dough for fettuccine

Ingredients

2 cups flour

3 large eggs large eggs, room temperature

2 tablespoons olive oil

1 teaspoon salt

2 tablespoons water, or as needed

Directions

Step 1

Beat flour, eggs, olive oil, and salt together in a bowl. Add water, 1 teaspoon at a time, to the flour mixture until a smooth and very thick dough forms.

Step 2

Use the dough hook on your stand mixer to work the mixture into a dough for 10 minutes. Or turn dough out onto a work surface and knead for 10 minutes if you don't have a mixer. Let dough rest for 5 to 10 minutes.

Step 3

Divide dough into 4 balls and use a pasta machine (or a rolling pin) to roll out, fold in on either side and then roll out again until you're happy with the thickness. Then fold in half and let rest again (15 minutes). Do this with all four balls of dough.

Step 4

Cut the sheets of dough to size using the machine or a knife. Let the noodles rest for 15-30 minutes on a baking tray lined with baking paper and dusted with flour (or over the back of a chair). Cook, 4 to 6 minutes in boiling water.