

Basic Fresh Egg Pasta Dough

Ingredients

2 C unbleached flour
1 C semolina flour
3 large eggs
Water



Directions

Blend unbleached and semolina flours together. Form a well in the center of the flour and add eggs. Mix until crumbly with dough hook. Add $\frac{1}{4}$ – $\frac{1}{3}$ water around the edges if needed. Turn out on board coated with mixture sprinkled with a mixture of the flours. Knead until firm then let rest for 2 hours at room temperature before rolling and shaping. Unused dough can be kept for 1 week in the refrigerator or can be frozen, but bring to room temp again before trying to roll and shape it.