

# Fresh Pasta.

Fresh pasta using Cromwell Farms eggs.

**Keyword** eggs, farm, fresh, homemade, italian, local, pasta    **Prep Time** 1 hr 40 mins    **Cook Time** 3 mins

**Servings** 5    **Author** David Lovett

## Ingredients

- 5 fresh eggs
- 500 gm plain flour

## Instructions

1. In a bowl, crack the eggs and give them a quick whisk to break them up.
2. Add the flour and using a fork mix together to form a scrappy looking dough.
3. Using your hands, press and squeeze the dough together and begin kneading it, pressing and folding.. pressing and folding.. until you have a smooth ball of dough (around 8-10 minutes).
4. Wrap and set aside to rest for 1 hour.
5. Place on a flat surface and using a rolling pin, press out the dough and begin rolling it flat, giving it a quarter turn every so often to keep the shape and thickness even.
6. Continue rolling and turning (dusting with a little flour if the dough is sticking) until it's thin enough to see the shadow of your hand through.
7. Cut into manageable sized pieces and into your desired shape and size (tagliatelle, pappardelle, lasagne).
8. Cook in salted boiling water for about 3 minutes, or until al dente, and toss with something delicious like beef ragu - yum!