



Fresh Egg Pasta Dough

Emilia-Romagna is the home of rich egg pasta, with 1 egg used for every 100g (3½oz) of flour to create pasta sheets that are then cut and rolled into an endless variety of shapes.

Makes about 300g (Serves 4 as a starter)



INGREDIENTS

- 200g plain flour (7oz)
- Salt flakes, to taste
- 2 eggs

METHOD

1. Mound the flour onto a clean, dry work surface and make a deep well in the centre, leaving a little flour covering the base; a wooden bench is ideal as it absorbs some of the moisture, reducing the need to add extra flour to stop the dough sticking.
2. Add the salt then the eggs to the well.
3. Use your hands to mix the egg, slowly working in the flour from the edges of the well to form a dough.
4. Knead for 5–10 minutes until smooth and elastic; this can be done by hand or using an electric mixer with a dough hook.
5. Shape into a ball, wrap in plastic wrap and set aside for 30 minutes or so; you can refrigerate it overnight, just return it to room temperature before rolling.