

FOOD PROCESSOR PASTA DOUGH 🍴+

- 1¾ cups all-purpose flour
- 2 large eggs, beaten lightly
- 1 tablespoon olive oil
- 1½ tablespoons water plus
additional if necessary

In a food processor blend flour, eggs, oil, and 1½ tablespoons water until mixture just begins to form a ball, adding additional water, drop by drop, if dough is too dry. (Dough should be firm and not sticky.) Blend dough 15 seconds more to knead and let stand, covered with an inverted bowl, at room temperature 1 hour. Makes 1 pound dough.

TO ROLL PASTA DOUGH 🍴

Set smooth rollers of a pasta machine at highest number. (Rollers will be wide apart.) Divide dough into 8 pieces and flatten each piece into a rough rectangle. Cover rectangles with an inverted bowl.

Dust 1 rectangle with flour and feed through rollers. Fold rectangle in half and feed through rollers 8 or 9 times more, folding in half each time and dusting with flour if necessary to prevent sticking. Turn dial down one notch and feed dough through rollers without folding. Continue to feed dough through without folding, turning dial one notch lower each time, until lowest notch is reached and dough is a smooth long sheet about 30 by 3½ inches. Roll remaining dough pieces in same manner.