



# Fresh Pasta Dough Recipe

Yield: 1 lb pasta (serves 3–4)

Prep Time: 15 minutes

Rest Time: 30 minutes

## INGREDIENTS

**2 cups 00 flour (240g)**

**3 large eggs**

**Optional: 1 teaspoon olive oil**

**Optional: pinch of salt**

## DIRECTIONS

1. In a stand mixer with dough hook, add flour and make a well in the center.
2. Add eggs (and olive oil/salt if using) into the well.
3. Mix on low speed until a dough begins to form. Scrape sides as needed.
4. Knead on medium speed for 6–8 minutes until dough is smooth and elastic.
5. Wrap in plastic and rest at room temperature for 30 minutes.
6. Roll through pasta roller, beginning at the widest setting and progressing thinner.
7. Cut into fettuccine. Lightly dust with flour to prevent sticking.!



Recipe adapted from:  
*Chef Floyd*



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