

# Angie's Farm-Fresh Handmade Egg Pasta

## *INGREDIENTS (per person)*

½ cup all-purpose flour (extra flour for dustng)  
1 large farm-fresh egg  
Pinch of salt

## *MAKE DOUGH*

Make a well in the flour, crack the egg in the center. Whip egg with a fork, slowly incorporate all of the flour, then use your hands to mix until dough comes together. Knead for 3 to 5 minutes until smooth and elastic. Cover and let sit 5 to 10 minutes.

## *ROLL AND CUT*

Roll dough until very thin, dust with flour and fold dough over several times. Cut into ribbons, gently pull ribbons apart.

## *COOK*

Bring a pot of salted water to a boil. Add pasta and cook for 2 to 3 minutes. (time depends on the size of your ribbons). Drain and toss into your favourite sauce. Enjoy!

## *CHEF'S TIPS*

Refrigerate fresh pasta up to 24 hours in an air tight container. Farm fresh eggs make pasta extra rich. Fresh pasta is forgiving, it is about the feel, not perfection.