Pasta Recipe

Prep: 40 mins	Cooking Time: 2 -5 mins	Serves 2
200g '00' flour or Plain Flour (1 $\frac{1}{3}$ cup) 2 eggs at room temperature Sprinkle of salt You can flavour or colour your pasta by adding extra ingredients with the eggs like chopped herbs, tomato paste or squid ink.	1. Sift flour and make a well in the centre. Beat eggs and place in the well. 2. Gradually mix the eggs and flour into a dough. Knead for about 5 minutes until smooth. 3. Chill the dough for at least 30 minutes. Use it on the same day or freeze it at this stage for up to a month. 4. Use a pasta machine as directed & choose the type. If you don't have a machine roll out as thin as possible and cut as desired. 5. Cook pasta in salted boiling water. 6. Serve with the sauce of your choice