

Nonna Elvira's homemade pasta

Ingredients

- 1kg semolina flour (Nonna recommends Il Molino Durum Wheat Fine Semolina Pasta Flour)
- 6 eggs
- Water to mix

Method

1. Create a deep well in the middle of the flour and crack the eggs into it.
2. Combine the flour and eggs (add water if too dry).
3. Knead the dough.
4. Divide the dough.
5. Begin rolling out the pasta through the pasta machine.
6. Repeat 3 times until the pasta becomes thin.
7. Cut the pasta into strips.
8. Place in boiling water with salt and cook until al dente.