

Homemade Pasta Dough

6 Servings

This dough recipe can be use for many pasta recipes. This is one I taught my Home Ec. students to use.

- 2 1/2 cups flour
- 1 tablespoon olive oil
- 1 teaspoon salt
- 2 eggs
- 1/4 cup water

In a food processor, mix together all ingredients to form a stiff dough. If you are going to mix the dough by hand: mix together the dry ingredients in a large bowl. Then make a large well in the center. Place the eggs, olive oil and water in the well. Mix together until well blended and dough is smooth. Place on a flour surface; knead until smooth.

Cover dough with plastic wrap and let rest 30 minutes for easier rolling. Cut into desire shapes with manual Atlas pasta machine or with a electric pasta maker.

Amount Per Serving

Calories 233 Calories from Fat 43

Percent Total Calories From:

Fat 18% Protein 13% Carb. 69%

Nutrient	Amount per Serving	% Daily Value
Total Fat	5 g	7%
Saturated Fat	1 g	5%
Cholesterol	71 mg	24%
Sodium	410 mg	17%
Total Carbohydrate	40 g	13%
Dietary Fiber	0 g	1%
Sugars	0 g	
Protein	7 g	

Vitamin A 2% Vitamin C 0% Calcium 0% Iron 5%

