



3 cups flour, semolina is the best for pasta
1 half-cup flour as needed.
2 whole eggs
Up to a 1 half cup of water

Put the flour in a mixing bowl and add the eggs. Mix until doughy. If the mixture is dry add the water until the dough has a plastic or clay like consistency.

When the pasta dough forms clumps dump it on your flat working surface.

Put a little of the loose flour on your hands.

With your hands, begin a rolling or kneading the pasta away from you.

Stop rolling when the pasta becomes one large flexible piece.

Sprinkle some flour on the working surface.

In continuous motions, roll out the pasta, frequently turning the pasta as you roll.

Keep rolling until the pasta is as evenly flat as you can make it.

Cut or shape the pasta for cooking.

Fettuccine

Cut a large rectangle shape out of the flat pasta

Roll up the pasta into a long cylinder

Equally slice from an end.

Unroll the cut pieces and sprinkle with flour to prevent sticking.

Cook in salted boiling water for one and half minutes.

Never more than two minutes. The more you cook fresh pasta the harder it will become.