**Pasta Dough**

**Ingredients**

- 600g plain flour
- 6 large eggs
- 2 ½ tablespoons extra virgin olive oil
- 1 teaspoon salt

**Method:**

Place the flour on a clean work surface and make a well in the center. Crack the eggs into the well and add the oil and salt.

Use your fingers to whisk the eggs and gradually bring in the flour from the sides. Continue stirring and kneading until flour is incorporated.

Knead on a lightly floured surface for 10 minutes or until dough is smooth and elastic. Cover with plastic wrap and set aside for 30 minutes to rest.

Roll out thinly using a pasta machine