Basic Pasta Recipe

**Ingredients**

* 2 cups "00" flour, plus more as needed
* Pinch of fine sea salt
* 3 large eggs
* Scant 1 tablespoon extra-virgin olive oil

**Directions**

* **Step 1**

Place flour and salt in the bowl of a food processor fitted with the metal blade and pulse to combine.

* **Step 2**

With the machine running, add eggs one at a time and blend after each addition. Add olive oil and process until dough looks like a coarse meal that comes together when pressed into a ball, about 10 seconds. Do not over-process. If the dough seems excessively sticky, add a little more flour, 1 tablespoon at a time, processing just until incorporated.

* **Step 3**

Lightly dust work surface and hands with flour. Turn dough out of food processor and knead until elastic and smooth, and no longer sticky, 5 to 10 minutes.

* **Step 4**

Shape dough into a disk and cover with plastic wrap or an overturned bowl. Let rest for at least 1 hour at room temperature (or up to 1 day in refrigerator) before rolling. If the dough has been refrigerated, let stand at room temperature for about an hour before rolling and shaping.

* **Step 5**

Cut the dough into 6 to 8 pieces. Flatten it into small rectangles to fit through a pasta machine.

* **Step 6**

Keeping the dough lightly floured, roll the pieces through a pasta machine set at its widest opening. Keep rolling pasta through machine as progressively narrower settings, forming strips. Then put through the fettucine cutter.

* **Step 8**

Cook pasta in boiling salted water for 2 to 4 minutes, until al dente. Drain and serve immediately.