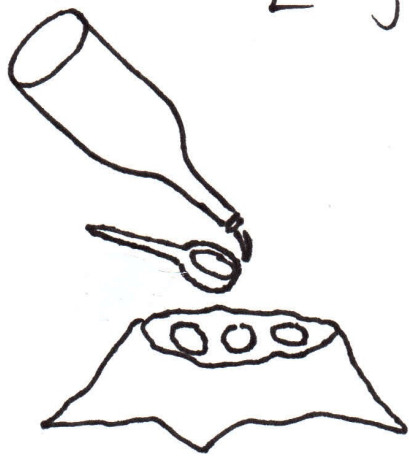


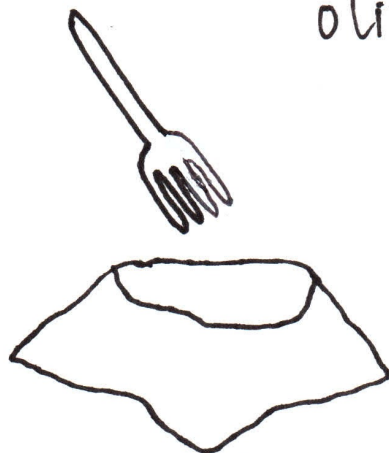
# HOME MADE, HAND ROLLED

# pastà

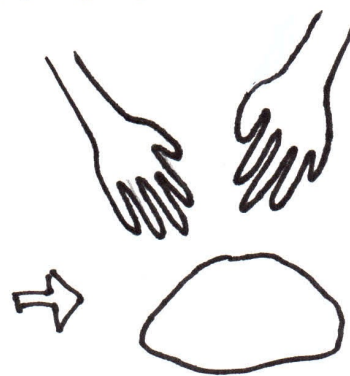
- 2 cups of flour
- 1 generous pinch of salt
- 4 eggs (3 whole + 1 yolk)
- 2 generous tablespoons of olive oil



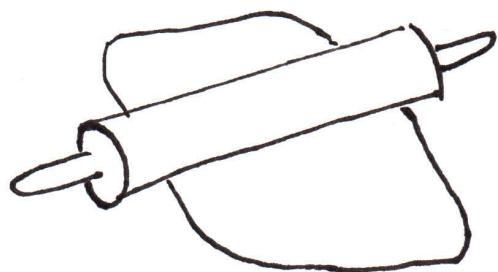
① Combine the flour and salt and form into a nest. Crack the 3 eggs and egg yolk into the middle of the nest. Add the olive oil.



② Slowly beat the eggs with a fork until the flour is incorporated.



③ Knead the dough for 3-5 minutes. Let rest for about 30 minutes.



④ Roll out the dough until it is paper thin, + cut it into shapes. Cook for 1-2 minutes (until it floats) in a pot of boiling, salted water.