

## Pasta Recipe (adjusted)

2 Cups '00' Flour

2 Cups Semolina Flour

6 Large Eggs

2-3 Tbls. Olive Oil

1 Tsp. salt

Knead by hand for about 20 minutes or in a food processor until it becomes a ball. Add small amounts of water if it's too stiff...too soft add semolina gradually

Allow it to 'rest' for about 30 minutes