

# TIM FARMER'S COUNTRY KITCHEN

## PASTA

*1 1/2 cups flour*

*2 eggs*

*Water*

Crack eggs into flour and mix to combine. Add water, a little bit at a time, until reaches dough consistency. Place in fridge for 15-30 minutes. Using more flour, roll out dough into sheets and press through pasta press until reaches desired thickness. Run through cutter to make noodles. Boil for 2- 3 minutes until al dente.

