Homemade Pasta

5 eggs, room temperature

2 cups flour

Put flour onto a pastry board.

Make a well in the center of the dough.

Crack the eggs into the well.

Scramble the eggs with a fork.

Gradually incorporate the flour into the eggs.

Knead the dough for at least 10 minutes.

Cover with a damp paper towel and let rest 20 minutes.

Cut off small portions of the dough to work with.

Run through pasta machine starting with the widest setting.

Lay the strips of dough on the counter to dry slightly.

Attach the cutting blades to the top of the pasta machine.

Feed the dough through either the thin or thicker setting depending on the type of pasta you prefer.