**Simons Fresh Pasta Dough**

* 500g Pasta “00” flour
* 3 Whole eggs
* 7 Egg yolks
* Pinch of salt
* 2 Tbsp Olive oil

**Method**

First of all mix your pasta flour and salt together

Next Whisk your eggs, yolks and olive oil together

Now it’s time to make your pasta slowly add your egg mix to the flour working together to form a silky-smooth dough, knead the dough for 8 minutes to release the glutens in the flour before wrapping in cling film and refrigerating for at least 30 mins before using

You don’t need a pasta machine to roll your dough, you can use a rolling pin, I’ve even used a wine bottle before today!

