Basic Egg Pasta Dough

3 cups flour

¼ tsp salt

2 large eggs

1 Tbsp. olive oil

In a food processor using the multipurpose blade, mix flour and salt. Pulse a few times to aerate. Place eggs and olive oil in a measuring cup. With food processor running, slowly add oil and eggs. Process about a minute or until dough starts to form a large crumbly mass that does not stick to sides of bowl. If dough seems dry, add water, 1 teaspoon at a time until dough just starts to pull together.

Place dough onto clean surface lightly dusted with flout. Knead by hand until dough is smooth. Wrap tightly in plastic wrap and refrigerate for at least 30 minutes or up to 2 days before processing though a pasta roller. Dough can be stored in the freezer for up to a month.