

Fettuccine



Ingredients

- 2 cups flour
- 1 tsp kosher salt
- 1 Tbsp olive oil
- 3 eggs

For Boiling:

- Water
- Salt
- Olive Oil

Utensils

- Measuring cups and spoons
- Stand mixer with dough hook
- Pasta attachment for stand mixer
- Large pot with lid
- Colander
- Tongs



Recipe Instructions

Step 1: Form Dough

Add flour, salt, and olive oil to the bowl of a stand mixer. Create a hole in the middle of the flour mixture. Add eggs to the center of that hole.

With the dough hook attachment, mix until a dough forms (about 8 minutes).

Step 2: Proof & Roll

Let dough proof in a warm place for 30 minutes.

Cut dough into at least 4 pieces and start running through your pasta attachment. Start on the widest setting and work your way down.

Step 3: Roll and Cut

You should send the dough through each setting twice. On your first two widest settings, fold the dough in thirds after each pass through to create elasticity. Once dough is your desired thickness, change to the cutting attachment and cut pasta.

Step 4: Nest

Once you've cut your pasta, sprinkle flour to coat pasta and arrange in a clump like a birds nest as you work on the rest of the pasta.

Start boiling a pot of water seasoned with salt and olive oil.

Step 5: Boil

Once all of the pasta has been cut, dusted in flour, and nested, you may transfer it to the pot of boiling water to cook.

Cook time will differ depending on the size of your pot and amount of pasta. Check after 5 minutes to see if it is done to your liking.

Step 6: Finish and Enjoy!

Once your pasta is done cooking, drain and serve with your favorite sauce and toppings! Enjoy!

Sauce and topping options:
Marinara, alfredo, pesto, chicken, shrimp, veggies, etc.



Scan this QR code with your phone to view a YouTube Short of this recipe being made!

Kitchen Safety Tips:

- Always use a pot holder when touching anything on the stove!
- Turn off the stove as soon as you are done using it.