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## Pasta Dough 2.0

*From the Kitchen of Brett Broussard*

**3 1/2 cups flour**

**4 eggs, beaten**

Mound 3 1/2 cups flour in the center of a large wooden cutting board. Make a well in the middle of the flour and add the eggs. Using a fork, beat together the eggs and begin to incorporate the flour, starting with the rim of the wall. As you expand the well, keep pushing the flour up from the base of the mound to retain the well shape. The dough will come together when half of the flour is incorporated. Start kneading the dough with both hands, using the palms of your hands. Once you have a cohesive mass, remove the dough from the board and scrape up and discard any leftover bits. Lightly re-flour the board and continue kneading for 6 more minutes. The dough should be elastic and a little sticky. Wrap the dough in plastic (with a little flour) and allow to rest for 30 minutes. Roll out as desired. Make sure dough is floury, so it does not stick to the plastic.

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