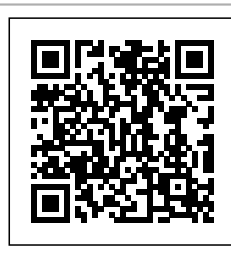


# Homemade Pasta with Fresh Pesto



Scan Code To Watch  
Video!



Recipe by: Laura Vitale

Serves 4

**Prep Time: 30 minutes**

**Cook Time: 10 minutes**

## Ingredients

### For the Pasta:

- 2 1/2 cups of 00 Flour
- 4 Eggs (large)
- 1 Tbsp of Olive Oil
- 2 tsp of Salt, I use coarse kosher salt but if you use fine table salt add just 1 tsp
- 

### For the pesto:

- 4 cups of Fresh Basil
- 1/4 cup of Toasted Pine Nuts
- 1/2 cup of Grated Parm
- 2 tsp of Lemon Juice
- 2 cloves of Garlic, peeled
- 1/2 cup of Olive Oil
- Salt, to taste

1) To make the dough, add the flour onto your work surface, kind of in the shape of a mountain, make a well in the middle. Add the eggs, olive oil and salt, slowly whisk the eggs while pulling in the flour from the sides and eventually start using your hands to pull it together and knead for about 10 minutes or until your dough is nice and smooth (don't panic if it seems dry at first, it will come together, also helpful to keep a glass of cold water nearby and add a few splashes to the dough to help it come together if needed) cover and let it rest for 30 minutes, meanwhile make the pesto and get your water boiling.



2) Fill a large pot with water, bring to a boil, next make the pesto.

3) In a food processor add the basil, pine nuts, lemon, garlic and salt (add the cheese at the end to keep it vibrant and green) blend until it resembles a puree, then with the motor running, stream in the olive oil and blend until pretty smooth, remove to a bowl and stir in the parm, set aside.

4) Once the dough has rested, run it through a pasta machine, every machine is different but the goal is to start at the widest setting and pass through each setting until you reach the last/thinnest setting, cut into fettuccine (or cut it through the pasta machine if you have that option) toss with a bit of semolina and leave them to rest for just a few minutes.

5) Once your water is up to a rolling boil, add a generous amount of salt, then add the pasta (do this in 2 batches) cook for about 2 minutes then add to a bowl, with the pesto and an extra grating of parm, toss together well and serve right away!