**Fresh Egg Pasta Recipe.**

1 egg

100grams white flour

**Method.**

* Sieve flour into a bowl.
* Beat the egg with a fork in a separate bowl.
* Make a well in the flour and pour the egg in.
* Using the fork, gently mix the flour into the egg until all the egg and flour are mixed together.
* Using your hands, begin to work the mix until it is combined and is bound together – you may need to add some water to make the pasta to fully stick together.
* Once together, knead to make it elastic and give your pasta a good consistency – it should feel silky smooth.
* Put in cling film and rest for half an hour.