Homemade, Hand Rolled Pasta

2 cups of flour
1 generous pinch of salt
4 eggs (3 whole + 1 yolk)
2 generous tablespoons of olive oil

1. Combine the flour and salt and form into a nest. Crack the 3 eggs and egg yolk into the middle of the nest. Add the olive oil.

2. Slowly beat the eggs with a fork until the flour is incorporated.

3. Knead the dough for 3-5 minutes. Let rest for about 30 minutes.

4. Roll out the dough until it is paper thin. Cut it into shapes. Cook for 1-2 minutes (until it floats) in a pot of boiling, salted water.