

## **Homemade Italian Noodles**

### **From The Fannie Farmer Cookbook**

Makes about 24 Ravioli

2 cups flour

3 eggs

Put flour in a heap on a clean counter or pastry board. Make hole in center and crack 3 eggs and drop them in. Add 2 tbsp. water and break up gently with fork, continuing to beat until frothy and gradually incorporating flour until it is all used up. If dough gets to dry, add a little bit more water until you have manageable ball of dough with no dry pieces that aren't absorbed. Scrape and clean the counter and then start kneading with palm of your hand as you would bread, until dough holds together and becomes flexible. Divide dough in half.

#### **Pasta for Ravioli:**

After you have rolled out each half of dough into a long, smooth pieces, place one on lightly floured surface and distribute filling over it, using the other half to cover.