

Food Processor Pasta Dough

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1 $\frac{3}{4}$ C flour

1 T olive oil

2 eggs, lightly beaten

1 $\frac{1}{2}$ T water

Place ingredients into bowl of food processor and pulse until combined. Blend for 15 seconds to knead dough. Dough should be firm and not sticky. Let dough rest at room temperature, covered by an inverted bowl, for 1 hour. Roll into desired shape.