



Herb Pasta

*2 1/2 cups flour
1/4 cup chopped fresh herbs
5 eggs
2 tsp olive oil
1/2 tsp salt*

Spinach Pasta

*¼ C. Spinach Powder
3 cups flour
6 eggs
1 tsp salt
2 tsp olive oil*

Saffron Pasta

*2 1/2 cups flour
5 eggs
2 tsp olive oil
pinch of saffron threads crushed*

Tomato Pasta

*3 cups flour
5 eggs
1 tsp olive oil
1/2 tsp salt
2 Tbsp tomato paste*

Mixing Dough in a Food Processor

Pasta dough can be mixed in a food processor. Place the dry ingredients in the bowl. Combine the eggs, oil, if using, salt, and any other flavoring such as tomato paste separately, then pour into the bowl. Turn the machine on and process until a ball is formed and the ingredients are well mixed. If the mixture is too dry to form a ball, add a little water and pulse once.