**Pasta**

**Ingredients**

- 1 ½ cups (250g) 00 (doppio-zero) flour
- Or plain flour, plus extra if needed
- 2 large eggs, plus 3 extra yolks
- 2 tsp olive oil
- Fine semolina to dust

**Method**

Sift flour with ½ tsp fine salt into a mound on a large, clean surface. Make a well in the centre, ensuring the flour walls are high. Beat eggs, extra yolks and oil in a jug, then pour into the well. Using fingertips gradually draw flour into egg mixture in a circular motion. The dough becomes less sticky as it comes together – if it’s too sticky, add 1-3 tablespoons extra flour, one at a time. Using both hands form dough into a firm ball and knead for 5 minutes until elastic and silky. Enclose in plastic wrap and chill for 30 min.

Divide dough into four pieces, place one on the semolina dusted workbench, and cover remainder with a tea towel to prevent it drying out. Lightly dust a rolling pin in flour, then use to roll out dough from centre to edges into a large rectangle 2mm thick – rotate dough often and use plenty of semolina to prevent sticking. Alternatively pass dough through a pasta machine following the machines instructions. Place rolled pasta on a semolina dusted tray and cover with a tea towel while you roll remaining pieces. Cut into desired shapes.

To cook pasta heat a large pan of salted water to boiling point. Plunge pasta into the boiling water and cook for 2 min once the water has come back up to the boil. Drain the cooked pasta and serve with Gina’s tomato sauce.