

Anchovy Pasta Dough

Serves: 2-4

Ingredients

- 3 large eggs, beaten
- 2 cups all-purpose flour
- 1 tbsp olive oil
- 1 tbsp [Crown Prince Natural Anchovy Paste](#)

Directions

Combine all ingredients in a stand mixer bowl. Using a dough hook, mix on low for 10 minutes or until dough is smooth. Remove dough from bowl, wrap with plastic wrap and allow to rest for at least 30 minutes.

Using a pasta machine or rolling pin, roll out the dough as thin as possible and cut to desired width and length.

Cook fresh pasta in the same manner as dry pasta. Bring a large pot of salted water to a boil and only add the pasta once the water is boiling. Fresh pasta will cook faster than dry pasta so keep an eye on it.



Notes

Cut pasta can be allowed to dry slightly before cooking or storing. It can be stored in the refrigerator for up to 5 days.