Pasta all'uovo

Ingredients

50g all purpose flour '00'   1 egg

50g semolina flour   1g salt

Instructions

1. In a bowl, mix the flour and salt together.

2. Pour the mixture onto a clean surface and create a well.

3. Crack the egg into the well and begin mixing it with fork.

4. Once the dough starts to come together, use your hands to knead it until smooth.

5. Wrap the dough in plastic wrap and let it rest for 30 minutes before rolling it out and shaping it as desired.