

Pasta

Season: Any
Type: Italian Pasta
Difficulty: 
Serves: 4



Equipment:	Ingredients:
Pasta machine Scales Measuring spoons Food processor Plastic film Large knife Pastry brush	200 g plain (all purpose) flour ½ tsp salt 2 free-range eggs

Method:

- Screw the pasta machine to the bench tightly.
- Combine the flour with salt in the bowl of the food processor.
- With the motor running, add the eggs. Process for a few minutes until the dough clings together and feels springy.
- *NOTE: You could also knead the dough together with your hands if you don't have a food processor.*
- Tip the dough onto a clean, dry workbench. Knead the dough for a few minutes, then wrap it in plastic film and let it rest for 1 hour at room temperature.
- Press the dough into a rectangle about 8 cm wide.
- Set the rollers on the pasta machine to the widest setting and pass the dough through. Fold it in 3, turn it 90 degrees and roll it through again.
- Go to the next-thickest setting and pass the dough through 3-4 times.
- Continue in this manner (changing the settings and passing the dough through) until the dough has passed through the second thinnest setting.
- If the dough gets too long, cut it into 2-3 pieces using the large knife, and roll each piece separately.

NOTE: Never wash a pasta machine with water as it will rust, simply brush excess flour away with a dry pastry brush.

Pictured with Basic Tomato Sauce.