

Basic Pasta Pough

What to collect

Ingredients	Equipment
200g plain flour	pasta machine
salt	metric spoon measures
2 eggs	food processor
	glad wrap
	large knife
	pastry knife
	scales

What to do

- 1. Weigh the flour and then combine it with 1/1/2 teaspoons of 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 quite springy.
- 2. Tip the dough onto a clean surface and knead for a few minutes. Then wrap in glad wrap and let it rest for 1 hour at room temperature.
- 3. Press dough into a rectangle about 8cm wide.
- 4. Set the rollers on the pasta machine to the widest setting and pass the dough through.
- 5. The dough will look a bit ragged at this stage. 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

- 6. Continue in this manner until the dough has passed through the second thinnest setting. If dough is too long to handle comfortably, cut into 2-3 pieces and roll each piece separately.
- 7. Clean the pasta machine by brushing it with a dry, wide pastry brush. Never wash the machine.