

Basic Pasta Dough

Season: All

Serves: 30 tastes in the classroom
or 4 serves at home

Fresh from the garden: eggs

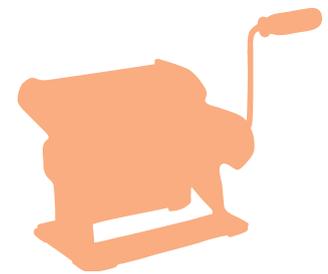
This dough can be used to make many different types of pasta, such as fettuccine, linguine, lasagne, ravioli and spaghetti.

Equipment:

metric measuring scales and spoons
mixing bowls – 1 large, 1 small
plastic wrap
clean tea towels
cook's knife
chopping board
pasta machine
pastry brush

Ingredients:

400 g plain flour, plus extra for
dusting
2 tsp salt
4 eggs (70 g eggs)



What to do:

To make and rest the dough:

1. Combine the flour and the salt in the large bowl and then create a well in the middle of the flour.
2. Crack the eggs into the small bowl and then pour them into the well in the centre of the flour.
3. Use your hands to incorporate the eggs into the flour until the dough clings together and feels springy.
4. Tip the dough onto a clean, dry workbench. Knead the dough for a few minutes. Wrap it in plastic wrap and let it rest for up to an hour at room temperature.

To roll the dough:

1. Fix the pasta machine to a suitable bench, with plenty of room to roll out your pasta.
2. Unwrap the dough and cut it into six pieces. Remove one piece and keep the others in the plastic wrap to stay moist.
3. Roll the dough into a ball and press it down on the board. Flatten and shape it into a rectangle about 8 cm wide.
4. Pass the dough through the widest setting of the pasta machine.
5. Fold the dough into three, then turn it 90 degrees and roll it through again. Do this three or four times, folding as necessary to keep the edges from getting too ragged. (This process is called 'laminating'.)
6. Set the rollers to the next widest setting and pass the pasta through.

7. Continue changing the settings and passing the lengths of dough through, until the dough has passed through the second-thinnest setting.
8. If the dough starts to stick, sprinkle a pinch of flour onto your hands and smooth it onto the strips of dough. Be very sparing with the flour.
9. If the dough gets too long, you can cut it into two or three pieces, then roll each piece separately.
10. Cover the dough with tea towels to avoid it drying out.
11. Repeat this process with the remaining dough.
12. Prepare the pasta machine with the correct pasta cutters as required.

Note: Clean the pasta machine by brushing it with a dry pastry brush. Tip it upside down to get any dried bits of pasta out. **never** wash your pasta machine with water as the rollers will rust.

