Basic Pasta Dough

Ingredients

- 400 grams plain flour
- Salt
- 4 eggs
- Olive oil

Method

Fix the pasta machine to the bench. Screw the clamp tightly. Weigh the flour then combine it with 2 teaspoons of salt in the bowl of the food processor. Put on the lid. With the motor running, add the eggs. Process for a few minutes until the dough clings together and feels quite springy. If it doesn’t come together add a few drops of olive oil and process for a further few seconds.

Tip the dough onto a clean dry workbench. Knead the dough a few times, then wrap it in glad wrap and let it rest for 15 minutes at room temperature.

Meanwhile wash and dry the food processor, set the table and put a large saucepan of salted water on to boil.

Clear a large space on the work bench alongside the pasta machine. All surfaces must be clean and dry. Cut the dough in 4 pieces. Work one at a time while the others are kept in glad wrap.

Press the dough into a rectangle shape.

Set the rollers on the pasta machine to the widest setting and pass the dough through. Fold the dough in half and roll it through again. Lightly dust the pasta as you roll it through.

Go to the next setting and roll the dough through 3 times. Continue this process (changing the settings and rolling the dough through) until you have reached the second thinnest setting. If the dough gets to long to handle cut it in halves.

Once you have reached the second thinnest setting it can then be rolled through the lightly floured fettuccini cutter. It should come out the other side in nice long thin pieces of fettuccini. Toss the pieces in a little flour and lay on a clean tea towel. Cover with another tea towel to stop it from drying out.

Once you have rolled all of your pasta it can now be added to the pan of boiling salted water. Blanch the pasta until just cooked, it wont take long. Drain the pasta, place in a serving bowl with a small splash of olive oil, season with salt and pepper toss and serve with your favourite pasta sauce.

Note: Never wash the pasta machine – it will rust! Just wipe it down with a dry clean tea towel and brush down with a strong brush to remove the left over dough.

Recipe adapted from Stephanie Alexanders “Kitchen Garden Cooking with Kids”.