

Homemade Pasta Dough

Serves: 2-3 as a main.

Ingredients:

2 cups of flour
2 eggs
1 egg yolk
1 ½ tsp salt
Dash of olive oil

Equipment:

Basic toolbox, pasta rolling machine, food processor

Method:

Measure out flour and place in bowl of food processor. Add the salt and pulse for a few seconds so the salt and flour combine. Crack eggs into a small bowl. Add extra egg yolk to bowl and lightly whisk. (Save the eggwhite in a separate bowl, it may be used in another dish). With the food processor motor running, add the eggs. Add a drizzle of olive oil. Process for few minutes until the dough comes together to form large clumps.

Remove dough from processor and place on a clean, dry bench dusted with flour. Knead the dough for 5 minutes until smooth and elastic. You may need to add another drizzle of olive oil. Wrap dough in plastic wrap and set aside to rest, at room temperature, for at least 20 minutes or up to an hour.

Make sure you have a large, clear workspace and set up your pasta machine at one end. Dust a little flour onto the pasta machine rollers. Flatten the dough slightly and form into a rough rectangle the width of the pasta machine rollers.

Set the pasta machine on its widest setting and pass the dough through. Repeat this 6 more times, folding the pasta into three and turning it 90° to the pasta machine before feeding it through. You may need to dust the dough with a little flour as you go along, try to keep it to a minimum.

Now change the setting on the pasta machine to the next notch and feed dough through once. Continue this process, one notch at a time until you have passed the dough through to the second last setting. If the dough gets too long to handle cut it into 2 or 3 lengths.

Next, cut the dough into shapes or lengths or feed through the fettuccine attachment. Lay the prepared pasta flat on trays dusted with a little flour and cover with a tea towel until required.

Clean your pasta machine, of excess flour, with a pastry brush. Never wash the pasta machine. Enjoy!

Tasks within two * __* means please get an adult to help.