

Pasta

Equipment:

Bowl, scales, fork, pasta machine, trays for laying pasta on, large pasta pot

Ingredients:

250g plain flour
Extra flour for kneading
3 eggs at room temperature

Method:

Put the flour into a large bowl. Make a well in the center, and crack the eggs into it. Mix eggs together with a fork, then gradually mix into flour. After a while, you will need to use your hands!! Knead thoroughly. You may or may not need to add extra flour, a little at a time. The mixture needs to be quite stiff, otherwise it will stick to your fingers. Cover, and let it rest for 1 hour.

Set pasta machine to no.1 on the flat rollers. Divide the dough into 5-6 pieces (keeping the resting dough covered). Take one piece and lightly dust in flour, then put through rollers. Lightly dust with flour, fold over and put through again, 4 times. Then dust with flour each time you put the dough through the rollers, getting thinner each time. Stop at no.7. Cut dough in 1/2 length wise, when it starts to get too long. Put the pasta cutting roller on, and put the pasta strip through the fettucine (wide) cutters. Toss pasta in a little flour, so it doesn't stick together. Sprinkle a little flour on the orange trays and lay the pasta neatly down.

Use a large pasta saucepan to cook. Fill the pot 3/4 full with water. Bring to the boil, then add the pasta. Bring to the boil, then turn down, but make sure water is simmering. The pasta will only take about 3-5 minutes to cook. Check to see if it's 'al dente'. Drain, then mix into sauce.