



Basic Pasta Dough

Season: All

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

Fresh from the garden: eggs

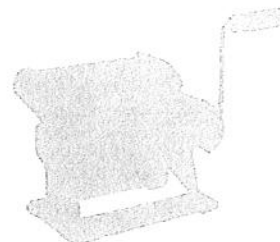
Recipe Source: Stephanie Alexander *Kitchen Garden Cooking with Kids* (Penguin Lantern 2006)

Equipment:

metric measuring scales and spoons
mixing bowls – 1 large, 1 small
plastic wrap
clean tea towels
cook's knife
pasta machine
pastry brush
large saucepan
slotted spoon
colander
serving dish

Ingredients:

400 g plain (all purpose) flour
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 a large bowl and then create a well in the middle of the flour.
2. Crack the eggs into a 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 quite 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. Clear a large space on the workbench alongside the pasta machine. Make sure all surfaces are clean and dry. You can cover them with clean tea towels.
2. Unwrap the dough and cut it into 6 pieces. Keep one piece out and fold the others back in the plastic wrap to stay moist.
3. Shape the dough into a round ball and press it down on the board to flatten it to make a rectangle about 8 cm wide.
4. Set the rollers on the pasta machine to the widest setting and pass the folded dough through. The dough will probably look a bit ragged at this stage, but you should have a longer rectangle.