



Basic Pasta: Linguine continued

The dough will probably look a bit ragged at this stage, but you should have a longer rectangle. With the long side of the rectangle nearest you, fold left and right sides in again, in thirds, to form a shorter, fatter rectangle. Again, place it with the folds running vertically up the piece of dough and roll it through the rollers. Do this 3–4 times, folding long sides into the centre each time. (This process is called 'laminating'.)

Change the machine roller setting to the next-thickest setting and pass the dough through another 3–4 times. You do not need to fold it.

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 flour.

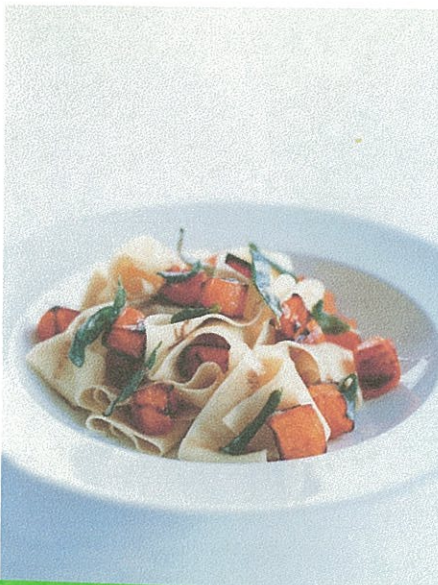
Continue changing the settings and passing the lengths of dough through until the dough has passed through the second thinnest setting. Don't fold it again after the first (thickest) step. You probably won't use the very thinnest setting, as the dough gets too fine and is hard to manage without ripping.

If the dough gets too long to handle comfortably, cut it into 2–3 pieces using the large knife, and then continue to roll each piece separately.

For linguine, you will need to use the cutter to cut your pasta sheets down to 5–9 mm thick strands. Attach the cutter and run each pasta sheet through the linguine cutter, gathering all the strands as you go.

Let your pasta dry on the tea towels while you work on each of the remaining pieces of dough. If you need to pile up layers, make sure you place a clean tea towel between any layers of pasta sheets, or they might turn into a sticky mass!

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



pasta with pumpkin and sage brown butter

- 1kg pumpkin, peeled and diced
- olive oil
- 400g pappardelle or fettuccine
- 75g butter
- 3 tablespoons whole sage leaves
- 1 cup (80g) finely grated parmesan
- sea salt and cracked black pepper

Preheat oven to 190°C (375°F). Place the pumpkin in a baking dish and sprinkle with a little oil. Bake for 30 minutes or until golden and soft.

Just before the pumpkin is ready, cook the pasta in a large saucepan of lightly salted boiling water until al dente. Drain. While the pasta is cooking, place the butter and sage in a saucepan over low to medium heat and allow the butter to simmer until a golden brown colour.

To serve, place the pasta in serving plates and top with the pumpkin and parmesan. Spoon over the brown butter and sage leaves and season with salt and pepper. Serves 4.

