



Basic Pasta: Linguine

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

Season

Type:

Diffic

Serve

or 6 at

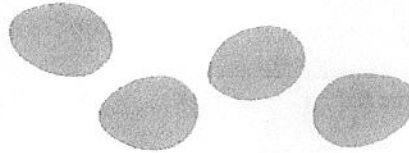
1. Place your ratatouille on the stove to cook down some more.
2. Place a large pot of water onto boil. When pasta is cooked, toss through your ratatouille + pome.

Equipment:

pasta machine with linguine cutter (6-9 mm intervals)
food processor
metric measuring scales and spoons
small bowl
plastic wrap
large knife
clean tea towels
pastry brush

Ingredients:

400 g plain (all purpose) flour 600
2 teaspoons salt
4 eggs 6



What to do:

- Fix the pasta machine to a suitable bench, screwing the clamp very tightly.
- Set up the food processor.
- Add the flour and salt to the bowl of the food processor. Turn the motor on, crack the eggs into a small bowl, then add them to the food processor.
- Process for a few minutes until the dough clings together and feels quite springy.
- 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 1 hour at room temperature.

To roll the dough:

- Clear a large space on the workbench alongside the pasta machine. Make sure all surfaces are clean and dry.
- Unwrap the cold dough and cut it into 6 pieces. Keep one piece out and fold the others back in the plastic wrap to prevent drying out.
- Shape the dough into a round ball and press it down on the board to flatten it. Fold in both sides, in rough thirds, to make a rectangle about 8 cm wide with folded sides.
- Set the rollers on the pasta machine to the widest setting and pass the folded dough through. Keep it aligned so that the folds run vertically up the rectangle as you pass it through.