

# Pasta Dough

Rowville Primary School  
Kitchen Garden Recipe

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## Ingredients

400g Flour

4 Eggs

2 teaspoons salt.

## Equipment

Flour sifter,

Measuring Spoons,

Pastry Scraper.

Pasta Machine.

Scales.



## Method

Sift the flour directly onto your work bench with the salt. Make a well in the centre. Crack the eggs into the well. With the pastry scraper blend the eggs and flour together to make a rough dough. Knead with your hands until smooth and pliable. Rest 1 hour.

Cut the dough into 8 small pieces. Flatten slightly with a rolling pin. Set the pasta machine on the widest setting. Roll the dough through.

Go to the next setting down, pass the dough through. Continue until the thickness required. Pass through the cutters. Toss cut pasta gently through a handful a flour to help divide strands.

Cook pasta in a large pot of boiling water with 1 tablespoon of olive oil and 2 teaspoons of salt, for 8 minutes or until al dente. Strain .