

RECIPE

Fresh Egg Pasta Dough

SERVES
4 servings

LEVEL
A bit tricky

TIME
20 minutes

INGREDIENTS

400g plain flour (preferably '00 Tipo Pasta Flour)
1/2 teaspoon salt
4 eggs

A little extra flour for rolling
Fine ground semolina for dusting shaped pasta

HOW TO MAKE IT

1. Add the flour and salt to a large bowl, mix together then make a hole/well in the centre of the flour.
2. Crack the eggs into the hole and use a fork to mix up and scramble the egg mixture.
3. Keep mixing in a circular motion with your fork and gradually mix the flour into the egg mixture (it should start to look a little like scrambled egg).
4. Once you have mixed in enough flour that it is starting to form a dough with no liquid egg left, pour everything out onto a floured worktop.
5. Squash the dough together and knead a little until it becomes one smooth ball of dough. This should take no more than 10 minutes.
6. Wrap in clingfilm and leave to rest in the fridge for at least 30 minutes before rolling, shaping and filling to make into your favourite pasta dish.

EASY REMEMBER RECIPE!

You need 100g flour & 1 egg for each portion of pasta. You can change the quantities in this recipe to match however many people you want to serve your pasta to.