

Making and Rolling Pasta

Type: Main/Entree **Serves:**30 Tastes **Recipe source:** Duck Under the Table, Wingham

EQUIPMENT: 2 Pasta Makers Large Red Bowl Small bowl Wooden Spoon Trays	INGREDIENTS: Pre made pasta dough Semolina Flour 6 Medium Fresh Eggs (room temp) 4 Cups strong flour, durum wheat flour or plain flour 1/2 tsp olive oil Pinch of salt Sauces: 1/4 cup grated parmesan cheese & olive oil Basil pesto from fridge
--	---

What to do:

1. Fill large pasta pot $\frac{3}{4}$ full of water and a good pinch of salt on the stove to boil.
2. Get one ball of pasta and pass through the pasta machine on setting number . Fold the ends of the dough in over the centre of the sheet until you have a parcel a third of the original sheet
3. Run the pasta through the machine once more
4. Put through the pasta machine on to the next setting and run through **not folding** this time. Do this again several times decreasing the settings each time until you get to the second lowest settings. The more times you pass the pasta through the machine the longer it gets so to make it easier cut the sheet in half.
5. Once the pasta is thin put the cutting attachment on and pass pasta through the fettucini cutter. Lay pasta onto trays covered with semolina flour until all pasta is cut. Cook in batches and drain.
6. Divide Pasta into 2 bowls. Mix 1-2 tablespoons pesto through one lot of pasta and drizzle of olive oil, salt, pepper and parmesan through the other.

You will now need to make the pasta dough for the next class. See over.

MAKING DOUGH FOR NEXT CLASS

1. Break eggs into cracking bowl and add to red bowl one at a time. Whisk eggs with a pinch of salt. Add oil
2. Gradually add $\frac{1}{2}$ cup flour at a time mixing with a fork until it forms a ball (you may not need the total quantity of flour - the exact amount will vary depending upon the size of the eggs)
3. Place mixture onto the bench which is lightly floured.
4. Knead for about 10 minutes until dough is smooth and not sticky. Push a finger into the dough - it should come out clean and dry - if it is moist knead in extra flour
5. Break mixture into tennis ball size and roll. Cover mixture with plastic and rest for at least $\frac{1}{2}$ hour. Mixture should be used between 2-3 hours.