

Making Pasta Dough

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

EQUIPMENT:	INGREDIENTS:
Large bowl	6 Medium Fresh Eggs (room temp)
Whisk	4 Cups strong flour, durum wheat flour or plain flour
Wooden Spoon	1/2 tsp olive oil
Measuring Cup	Pinch of salt
Pasta Maker	

What to do:

To prepare Dough for next class:

1. Whisk eggs in large mixing bowl 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.

DRYING PASTA

If not using pasta straight away it can be hung on rods suspended between the backs of two chairs (a clean broom handle can be used if you have not rods). Make sure the pasta strips don't touch. Let it dry up to 3 hours then slip off and place in an airtight plastic container. Allow strips to dry completely because mould will form on moisture in the pasta that is not dried properly. Pasta will keep in an airtight container in dry cupboard or you can freeze for up to a month.

Dry pasta will take a little longer to cook than fresh but there is not difference in taste and consistency.