

Making Pasta

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

EQUIPMENT:	INGREDIENTS:
2 Pasta Makers Pasta pot Oven mitts Large Red Bowl Trays	Pre made pasta dough Semolina Flour

What to do:

1. Fill pasta pot $\frac{3}{4}$ full of water and put at back of stove. Put lid on and light stove so water will boil while doing making pasta.
2. Get one ball of pasta and pass through the pasta machine on setting number 1. 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.
5. The more times you pass the pasta through the machine the longer it gets so to make it easier cut the sheet in half.
6. Once the pasta is thin pass it through the cutting attachment.
7. Lay pasta onto floured trays ready for cooking until all pasta is cut
8. Water should be boiling rapidly. Add pasta while water is boiling. Stir gently while cooking water should be boiling the whole time. It should take only 3 or so minutes.
9. When cooked put pot into the sink with oven mitts and lift out pasta drainer. Be careful of the hot water spilling out. Drain the pasta and tip into large red bowl. Reserve a little of the water to moisten pasta if it gets too dry. **Do not rinse pasta under cold water.**
10. Give cooked pasta to station 5 to stir through turnip and sage mix

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.