

Basic Pasta Dough

| Ingredients | Equipment |
|---|---|
| <p>200g plain flour</p> <p>1 ½ tsp salt</p> <p>2 eggs</p> | <p>Scales</p> <p>Measuring spoons</p> <p>Large bowl</p> <p>Wooden spoon</p> |

What to do:

- * Weigh the flour, then combine it with 1 ½ teaspoons of salt in the large bowl.
- * Add the eggs.
- * Mix with a wooden spoon for a few minutes until the dough clings together.
- * Tip the dough onto a clean, dry workbench.
- * Knead the dough for 5-10 minutes, then wrap it in plastic film and let it rest for 1 hour at room temperature.

To Press the dough

- * Press the dough into a rectangle about 8cm wide.
- * Set the rollers on the pasta machine to the widest setting and pass the dough through.
- * Fold it in 3 turn it 90 degrees and roll it through again.
- * Go to the next thickest setting and pass the dough through 3 -4 times.
- * Continue in this matter (changing the settings and passing the dough through) until the dough has passed through the second thinnest setting.
- * Prepare the dough as instructed in the recipe.
- * Clean the pasta machine by brushing it with a dry, wide pastry brush.
- * Never wash the machine.