

# **Pasta**

Workstation:

## **Equipment**

Measuring cups  
Measuring spoons  
Pasta machines  
Large bowl  
Electric mixer  
Large saucepan  
Colander

## **Ingredients**

4 cups of plain flour  
2 teaspoon salt  
6 eggs  
4 tablespoons of olive oil  
4 tablespoons of water, or as needed  
1 teaspoon of salt for pasta water

## **Method**

1. Beat flour, eggs, olive oil, and salt together with the electric mixer
2. Add water, 1 teaspoon at a time, to flour mixture until a smooth and very thick dough forms.
3. Turn dough out onto a floured work surface and knead for 10 minutes.
4. Let dough rest for 5 to 10 minutes.
5. Divide dough into 8 balls
6. Use a pasta machine to roll and cut dough into desired pasta shape.
7. Boil water in large saucepan
8. Salt water
9. Cook pasta
10. Drain pasta using colander

## How to use pasta machine

1. Attach the pasta machine to the clean workbench
2. Set the smooth rollers to number 7
3. Feed pasta dough through the rollers
4. Each time lightly flour dough to stop from sticking
5. Each time fold dough in half length ways before feeding back through rollers
6. Feed dough through rollers 8 times
7. Reduce to position 6
8. Again feed trough rollers do not fold into thirds
9. Reduce setting to position 5
10. Again feed through rollers do not fold into thirds
11. Continue to feed through rollers until desired thickness has been achieved
12. If needed sprinkle more flour on the dough to make sure that the dough does not stick to the rollers
13. Choose pasta setting
14. Feed through pasta machine for the final time
15. Catch pasta with free hand as it emerges