

Home Made Pasta

Ingredients:

4 cups plain flour

6 large eggs

4 tablespoons olive oil

2 teaspoons salt

4 tablespoon water

Method:

- Place a large pot of water onto the stove and turn to high heat. This will be to cook our pasta.
- Mix flour, eggs, olive oil and salt in a large bowl until combined. Add water, 1 teaspoon at a time, until a smooth, thick dough forms.
- Tip dough onto a lightly floured bench and knead for 10 minutes. Then let it rest for 10 minutes.
- Divide dough into 8 small balls. Use the pasta machine to roll and cut dough (Katrina will help with this bit). If our dough is sticky we can coat it in more flour.
- Once we have our pasta strands made we can start cooking it in batches in our boiling water.
- Serve into 4 serving bowls and top with our pasta sauce!