



# HOMEMADE PASTA

<b>Season:</b>	All year round
<b>From the garden:</b>	
<b>Type:</b>	Main or side dish
<b>Difficulty:</b>	Easy
<b>Country of origin:</b>	Italy
<b>Serves:</b>	6 serves or 30 tastes
<b>Source:</b>	<a href="http://jamieoliver.com">jamieoliver.com</a>

## Equipment

- \*bowl
- \*mixing spoon
- \*kitchen scale
- \*rolling pin or pasta machine
- \*knife
- \*large cooking pot
- \*colander

## Ingredients

- \*300 g flour (plain or highgrade)
- \*3 eggs
- \*salt

## Method

- 1.measure the flour and put it into a bowl
- 2.break the eggs into the flour and mix
- 3.if the dough seems very dry, add a little bit of water

4. dip the dough on a clean surface and knead till it is smooth and silky
5. place it back in the bowl and let it rest for 30 min.
6. after the dough has rested, start rolling. If using a pasta machine, follow the machines instructions
7. if using a rolling pin, dust the surface with flour to prevent sticking
8. roll the dough into a little circle, fold it in half and roll again. Repeat that 5 or 6 times
9. now roll the dough as thin as possible, keep on dusting with flour to prevent sticking. It's easier to split the dough into 5 small portions instead of rolling it all at once
10. when the dough is thin enough, roll it up loosely and cut strips with a sharp knife, around 5mm wide
11. unroll them, dusting with flour and either hang them up to dry or keep them in a heap, covered with flour till cooking
12. bring water to the boil in a big pot, add 2 tsp of salt and cook the pasta for a minute or 2
13. drain and serve with your favorite sauce. Bon appetit

**Notes:** The pasta can be cut or shaped into many different pasta shapes, or a whole sheet can be used for lasagne.

**Skills:** measuring, *mixing*, *kneading*, *rolling*, *cutting*