

# Pasta Dough

**Makes:** 15 serves for class or 4 to 6 serves

## Ingredients

500g plain flour

5 eggs

½ teaspoon salt

**To be made in a stand up mixer.**

## What to do to make the dough, roll it and cook it:

1. Weigh the flour and place in mixer bowl with the salt. Attach bowl and flat beater to mixer.
2. Break the eggs into a small bowl making sure no eggshell is evident. Add to flour and salt in mixer bowl.
3. Mix on speed 1 until mixture just comes together into a ball.
4. If dough is slightly sticky add a little extra flour if required.
5. Remove dough with floured hands and knead lightly. Dough will soften and become easier to work after resting. Wrap in plastic wrap and rest for 15 minutes.
- 6. Bring a large pot of salted water to boil on the stove.**
7. Set up pasta machine on a clean dry work surface. Set the rollers on the pasta machine to the widest setting. Cut the dough into 4 equal pieces and with the rolling pin roll a piece out to flatten. Pass one piece of dough through pasta machine roller. Fold it in 3, turn 90 degrees and roll through again. Change rollers to the next setting and pass dough through 3-4 times. Cut the dough into 4 pieces to prevent it from getting too long to handle. Flour a little as you go.
8. Continue in this manner changing the settings and passing the dough through until the dough has passed through the second to last setting, then pass it through a second time. Don't use the thinnest setting as the dough gets too fine to handle.
9. As you cut the pasta sprinkle with a little flour and gently toss the pasta noodles through your fingers and lay them on a flour dusted tray ready to cook.
10. Clean the pasta machine by brushing it with a pastry brush to remove the flour. Do not immerse in water or it will rust.
11. Cook the pasta for 3 minutes or until just tender, al-dente. Drain well in a colander and immediately toss with your favourite sauce.