

Fresh Pasta Dough



Ingredients

- 250g 00 Flour/Pasta Flour
- 3 free range eggs
- salt

Option: Very finely chopped herbs, basil and parsley are a good place to start!

Homemade Fresh Pasta is very delicious boiled plain with a little olive oil over the top. Of course it works just like normal pasta so you can serve it however you like!

Method

Put the flour in a mound on the work surface. You can use a large mixing bowl if that is easier.

Make a hollow in the centre of the flour. Crack the eggs into a cup or small bowl, add a pinch of salt and beat the eggs lightly with a fork.

Pour the eggs into the hollow. Start to mix the flour into the eggs until it is all combined.

Make sure the work surface is clean, sprinkle a dusting of flour and then start to knead the dough. This will take 10 or 15 minutes and the dough will transform from feeling rough to a lovely silk smooth texture.

If you make an enormous batch you can freeze the fresh pasta if you wrap it carefully, it will keep for 3 months.

Roll out the pasta with a rolling pin or use a pasta machine (follow the machine instructions as they can vary) and then you can start making whichever shapes take your fancy!

We make little bows or twists by cutting rectangles of dough and pinching them in the middle. We sometimes add some very finely chopped herbs into the dough which makes the pasta taste even more delicious.

Leave the pasta shapes to dry on clean tea towels for an hour before boiling.

Boil the pasta in salted water for just a couple of minutes.

**TWO
TEASPOONS**
COOKERY

