

Basic Pasta

Serves 2*

Ingredients

100 g cake flour + extra for sprinkling
1 jumbo egg

What to do

By hand:

1. Make a well in the flour and drop in the egg
2. Mix using your hands it pulls together to form a dough.
3. Knead until it's elastic and smooth. Go to step 4.

Mixer

1. Make a well in the flour and drop in the egg
2. Mix using the appropriate attachment. It's often beneficial to pulse rather than to constantly mix.
3. Knead using dough hooks until the dough is smooth and elastic.
4. Allow to rest for ½ to 1 hour.
5. Either hand roll using a rolling pin or use a machine.
6. If the dough is too wet, sprinkle with flour over the strips as you feed them through the machine until it's uniform and thin.
7. Cut to desired width/size.

Cooking fresh pasta

8. In a pasta (or large stock pot) bring the water to a rolling boil and add a generous handful of salt to the water.
9. Add the fresh pasta, stirring so that it doesn't stick together.
10. When the water returns to the boil, it's done.
11. Drain and serve – with lashings of olive oil.

Notes:

- To make a larger batch to dry and store, I found that the optimum batch was 400 g of flour and 4 eggs, a pinch of salt and a dash of olive oil.
- Drying and storage: add a pinch of salt and a dash of olive oil to stop the pasta from going brittle.
- The rate at which pasta dries is directly proportionate to the ambient temperature and often wind. It needs constant attention to make sure it's at the right point for machine cutting and then for storage.
- Don't store in an airtight container for too long. Residual moisture means that it **will** develop mould.

