

BASIC PASTA DOUGH

INGREDIENTS

2 Cups plain flour

2/3 cups water

2 Tbsp olive oil

METHOD

1. Carefully measure ingredients and place into a mixing bowl.
2. Using a wooden spoon mix until a smooth dough is formed.
3. Flour a dry, clean space on the work bench, knead the dough until it is smooth. This should take approx 5 mins. Using your finger tips press the dough into a rectangle shape, approx .05cm thick.
4. Set the pasta rolling machine on the largest setting 7.
5. Roll pasta through, then fold in half and roll again.
6. Set the pasta machine to number 4, roll through once.
7. Cut pasta sheets to the size needed.