

BASIC PASTA DOUGH RECIPE

100 grams of flour per person, plus extra flour for dusting

1 large egg per person

1. Mound the flour in the centre of your kitchen bench or marble slab
2. Make a well in the centre and add the eggs - Using a fork, beat the eggs together and then slowly start to incorporate the flour, starting with the inner rim of the well
3. As you mix, the well will expand. Keep pushing the flour up to retain the well shape.
4. When half of the flour is incorporated, the dough will begin to come together. At this stage, use your dough scraper to fold the dough in on itself a few times and then start to knead by hand.
5. Knead the dough for 1-2 minutes until it forms a rough ball and set it aside.
6. Scrape up and discard any dried bits of dough from the kitchen surface. Also clean your hands of any dried dough.
7. Lightly flour your kitchen surface and continue kneading for a further 6-8 minutes, or until the dough is elastic and forms a clean ball. The dough will still be a little sticky
8. Wrap the dough in plastic wrap, or leave under a cake dome, to rest at room temperature for 30 minutes before rolling