

HOME MADE PASTA

Recommended: 100g 00 flour per 1 egg per person
or
70g 00 and 30g Semolina fine flour

Ingredients:



The Dad process 1 person – multiply by number of persons:

- Measure out the flour and make it into a volcano shape on the table.
- Add the egg into the crater of the volcano. (Crack and only the yoke and whites to be added)
- Blend ingredients, while making a mess everywhere.
- Once all the ingredients are sort of blended together and there's flour all over the place start to knead the pasta dough for about 5 minutes or till it looks well blended.
- Cover with a damp tea towel and let stand for at least 30 minutes.

Now the fun part:



- Setup the pasta machine this one needs a motor or drill attached with a foot pedal attachment to get things moving quicker.
- Put the handle in the thickness roller.
- Halve the dough mix (1 person) into two.
- Set the roller gap at its widest measurement – 7 on my machine, the last machine 1 was the widest gap. (I will assume settings from my pasta machine)
- Set to 7 and roll the ball of pasta dough through the machine
I did this twice, slightly powder with the semolina flour, then set the thickness to 5
- Roll the pasta sheet through the machine again
I did this twice, slightly powder with the semolina flour, then set the thickness to 3
- Roll the pasta sheet through the machine again, I did this twice, slightly powder with the semolina flour.
- If you want thinner sheets drop down the gap size accordingly. And repeat.
- Cut the long sheets into approximately thirds, approx. 40cm.
- Now feed the sheet into the Spaghetti or Fettuccini cutters, don't forget to move the handle to the appropriate cutting tool.
- Set aside and separate slightly to stop the pasta sticking.

Now run and let someone else clean up the mess