

FRESH PASTA

Equipment needed –

Pasta machine, electric scales, measuring spoons, food processor, glad wrap, pastry brush, large knife, chopping boards and a small bowl, colander.

Ingredients from the Garden –

- 6 eggs

Ingredients from the Pantry –

- 600 grams of plain flour
- 4 teaspoon of salt

What to do –

1. Mix the pasta machine to the bench and secure very tightly.
2. Bring a large saucepan of salted water to the boil.
3. Weigh out 300 grams of flour using the electric scales and place in the food processor bowl. Add 2 teaspoon of salt and pulse a few times.
4. Crack the eggs into a small bowl, 1 at a time, and with the motor running, add the eggs. Process for a few minutes until the dough clings together and feels quite springy.
5. Tip the dough out onto a clean, dry workbench and knead the dough for a few minutes. Wrap it up in plastic wrap then let it rest for an hour at room temperature.
6. Clean a large space on the workbench alongside the pasta machine. Make sure all surfaces are clean and dry. Press the dough into a rectangle about 8cm wide.
7. Set the rollers on the pasta machine to the widest setting and pass the dough through. The dough will probably look quite ragged at this stage. Fold it in 3, turn it 90 degrees and roll it through again. Go to the next-thickest setting and pass the dough through 3-4 times. Continue in this manner (changing the setting and passing the dough through) until the dough has passed through the second-thinnest setting. Don't use the thinnest setting, as the dough gets too fine and is hard to manage. If the dough gets too long to handle comfortably, cut into 2-3 pieces using a large knife on a chopping board and roll each piece separately.
8. Spread the pasta sheet out over a clean bench dusted with flour. Sprinkle with flour and loosely roll up. Repeat with the remaining dough.
9. Use a sharp knife and cut the sheets crossways into 2cm-wide ribbons and lightly dust with flour.
10. Cook the pasta in a large saucepan of salted boiling water for 4-5 minutes (taste to check that it is al dente). Drain well and return the cooked pasta to the pan and add the pesto. Toss to combine.
11. Divide the pasta amongst 3 serving bowls and top with the shaved parmesan cheese. Serves 28.