

PASTA DOUGH



Preparation : 5 min - **Resting :** 30 min - **Cooking :** 3 min - **Equipment :** -

Ingredients : 4

- 4 free range eggs - 2 free range egg yolks - 400 g plain flour, sifted* - 1 tbsp olive oil

1. Put the whole eggs and egg yolks into a bowl.
2. Place the flour in the metal bowl, close the lid and remove the cap. Run the PASTRY/CAKE programme. Slowly add the whole eggs and egg yolks, one by one, through the cap opening; wait for a few seconds between the addition of each one.
3. Add the oil; when the dough starts to form a ball, process for another 10 seconds. The dough should spring back when lightly pressed with your finger.
4. On a floured work surface, lightly knead* the dough for 30 seconds. Wrap in cling film and rest in the refrigerator for 30 minutes before rolling and cutting it with a pasta machine. If you do not have a pasta machine, use a rolling pin. The rolled out dough should be slightly transparent.
5. Cook for 3-4 minutes in salted, boiling water and drain; serve with your favourite pasta sauce.

Cook Expert ■

