# Basic Pasta

**Fresh from the Garden:**

**Recipe source:** Stephanie Alexander Kitchen Garden Program

---

**Equipment:**
- Kitchen scales
- Small bowl
- Food processor
- Colander
- Tongs
- Large saucepan and lid
- Pasta machine
- Cling wrap

**Ingredients:**
- 400g plain flour
- 4 eggs
- Extra flour for dusting
- salt

---

**What to Do:**

- Put a large pot of water with a teaspoon of salt on high to boil
- To make the pasta dough place the flour in a food processor
- Lightly whisk the eggs in a bowl
- With the motor of the food processor running, add the egg mixture
- Process until the dough is clinging and springy. If the dough is too wet add more flour, if too dry add some water a little at a time
- Tip the dough onto a floured workbench and knead for a few minutes
- Divide the dough into 5 equal parts (wrap up what is not being used to stop it drying out)
- Set the pasta rollers to the widest setting and feed the balls through
- Fold the past in half and feed through on this setting 10 times, folding in half each time
- Reducat the pasta machines settings by one notch each time you pass the past
What to Do:

- Reduce the pasta machines setting by one notch each time you pass the pasta through, passing it through 2-3 times at each setting
- When you reach setting 6 pass the dough trough twice, cut your length of dough into roughly 30 cm lengths
- Lightly flour some baking trays
- Fix the cutting rollers to the pasta machine, change the handle to the cutting rollers blade
- Pass the pasta through each desired cutting rollers and place on the floured baking trays, cover with a clean tea towel. Set aside until you are ready to cook the pasta
- Once the pasta is cooked drain off the water in the colander - save 1 cup of pasta water to help thin the sauce if needed

Important:
Never wash the pasta machine - it will rust! Just brush down with a strong brush to remove the leftover dough.