

# Basic Pasta Dough

## Equipment:



pasta machine



kitchen scales



metric measuring spoons



food processor



plastic wrap



chopping board



large knife



dry, stiff-bristled brush

## Ingredients:



200 g plain  
(all purpose) flour



1½ teaspoons salt



2 eggs

## What to do:



**Ask an adult** to help clamp the pasta machine to a bench. Screw the clamp very tightly.



Weigh 200 g of the flour.



Put the flour and the salt into the bowl of the food processor.

Turn the motor on, and add the eggs through the feed tube.



Process for a few minutes until the dough clings together and feels springy.



Tip the dough onto a clean, dry workbench.



Knead the dough for a few minutes.



Wrap the dough in plastic wrap and let it rest for 1 hour at room temperature.



Clear a large space on the workbench and make sure it's clean and dry.



Roll out your pasta on a chopping board. Rolling pasta is easier with two or three people.



Divide the dough into several pieces. Press each piece into a rectangle about 8 cm wide.



Set the rollers on the pasta machine to the widest setting and pass the dough through.



Fold the dough into thirds.



Turn the dough so the folds run up and down, then roll it through the machine.



Fold the sides in again and roll it through one more time.



Change the machine to the next-thickest setting and pass the dough through 3 to 4 times.



Continue to change the settings and pass the dough through.

Stop when the dough has passed through the second-thinnest setting.



If the dough sticks to the rollers, try dusting your hands with a little flour and smoothing it onto the sheets of dough.



Don't use the very thinnest setting, as the dough gets too thin and is hard to handle.



If the dough gets too long to handle, cut it into 2 or 3 pieces using the large knife. Roll each piece separately.



Prepare the dough as instructed in the recipe. This picture shows tagliatelle.



### Tip:

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