

## Kitchen Garden at Collingwood College –Term 4, 2019

### Name of Recipe: PASTA

Volunteer Notes: Your group will be rolling, cutting & cooking the pasta & making pasta dough ( check this with DES) for the next lesson.

**Another group will be making the sauce.**

Ensure all students understand how to set up a pasta machine & clean it correctly>no water on machines-use a damp/dry cloth!

**Dough can be made by hand or in a food processor with plastic blade**

What to collect	What to do
2 x Pasta machine 2 x rubber matts 1 x Large pot with lid Pasta Insert Strainer  XV Olive oil Cooking salt  Chopping board, knife, trays          3 x bowls or platters with tongs	Divide the group into pairs. Each pair to work together on 1 pasta machine.  Ensure A LARGE pot of water is on to boil, add olive oil and salt. WHY???  Ensure the students read through the pasta recipe, before demonstrating the pasta rolling/cutting. Cut a small piece of the dough (cover what you don't use), press it flat with the heel of your hand and start to feed thru the pasta machine on the widest setting. Fold the dough into 3, pass again, repeat fold, pass thru again. Pass thru each setting 2-3 times. Dust with flour if sticky. Once at the number 7 setting, then cut the widths. Set aside on lightly floured tray, until ready to cook. Cook the pasta for 2 minutes in fast boiling water. Drain into a bowl to mix with the sauce. Divide & serve.
Pasta Dough: 600gm plain flour 2 tsp salt 6 x eggs (70g each), lightly beaten Measuring scales Large bowl Wooden spoon	<ul style="list-style-type: none"> <li>• Measure the salt &amp; flour into a large bowl, add the whisked eggs/puree mix.</li> <li>• Stir the mix with a wooden spoon to combine &amp; then tip out onto the clean bench and knead until the dough is clinging together &amp; springy.</li> <li>• If it is a bit sticky, add more flour.</li> <li>• Wrap in glad wrap &amp; leave to rest 1 hr.</li> </ul>

