

Warrigal Greens Pasta

Season: Summer/Autumn

Serves: 30 tastes in the classroom or 6 at home

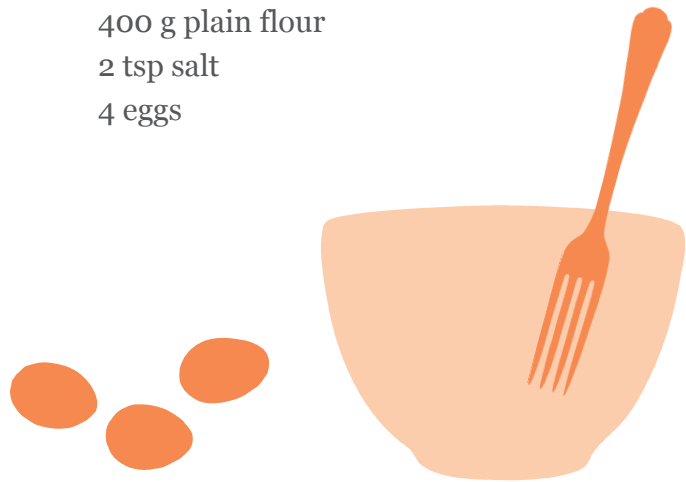
Fresh from the garden: eggs, warrigal greens

Equipment:

metric measuring scales and spoons
medium saucepan
colander
clean tea towels
chopping board
cook's knife
pasta machine with linguine cutter
(6–9 mm intervals)
large bowl
fork
plastic wrap
large knife
pastry brush

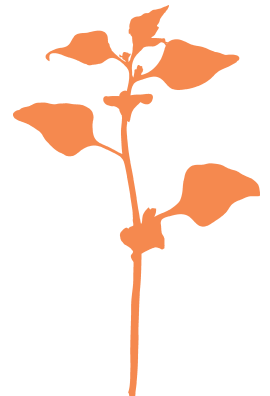
Ingredients:

3 large handfuls of warrigal greens, finely shredded
400 g plain flour
2 tsp salt
4 eggs



What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Blanch the shredded warrigal greens in boiling water for 3 minutes, then drain.
3. Add the flour and salt to the large bowl. Combine and make a well in the centre.
4. Crack the eggs into the centre of the well and beat them lightly with a fork.
5. Add the cooked greens to the eggs and combine.
6. Combine the greens and eggs with the flour using your fingers to draw the flour from the edges of the well.
7. Work the mixture together to form a dough.
8. Transfer the dough from the bowl to a floured bench.
9. Knead for a few minutes until the dough clings together and feels quite springy.
10. If the dough is too dry, add an egg yolk; if the dough is too wet, add a sprinkle of flour.
11. Wrap it in plastic wrap and let it rest for one hour at room temperature.



To roll the dough:

1. Set up the pasta machine next to a clean dry space on your workbench. You can also spread clean tea towels next to the rollers to catch the pasta on.
2. Unwrap the dough and cut it into six pieces. Keep one piece out and fold the others back in the plastic wrap to stay moist.
3. Roll the dough into a ball and press it down on the board. Flatten and shape it into a rectangle about 8 cm wide.
4. Pass the dough through the widest setting of the pasta machine.
5. Fold the dough into three, then turn it 90 degrees and roll it through again. Do this three or four times, folding as necessary to keep the edges from getting too ragged. (This process is called 'laminating'.)
6. Set the rollers to the next widest setting and pass the pasta through.
7. Continue changing the settings and passing the lengths of dough through until the dough has passed through the second thinnest setting.
8. If the dough starts to stick, sprinkle a pinch of flour onto your hands and smooth it onto the strips of dough. Be very sparing with the flour.
9. If the dough gets too long, you can cut it into two or three pieces, and then roll each piece separately.
10. Depending on the dish you are making, now is the time to attach your cutter and run the pasta through, e.g. for spaghetti or linguine, or leave as is for lasagne and ravioli.
11. Let your pasta dry on the tea towels while you work on each of the remaining pieces of dough. If you need to pile up layers, make sure you place a clean tea towel between any layers of pasta sheets.
12. Clean the pasta machine by brushing it with a dry, wide pastry brush. Tip it upside down to get out any dried bits of pasta. **Never** wash your pasta machine with water because the rollers will rust.

