

Ingredients needed for: \_\_\_\_\_ Name: \_\_\_\_\_

## HOMEMADE PASTA

### Ingredients

100g plain or '00' flour  
1 medium sized egg  
Pinch salt  
2tsp oil  
Container

### OPTIONAL EXTRAS:

+ fresh herbs such as basil, coriander or flat leaf parsley for herb-laminated pasta  
  
+ 1 cooked beetroot (purple) + extra 100g flour  
  
+ 100g spinach/parsley (green) + extra 100g flour  
  
+ 50g roasted red peppers/tomato puree/harissa paste (orange) + extra 100g flour

### Equipment

Mixing bowl  
Fork  
Jug  
Pasta machine  
  
+ hand blender

### Method

1. Weigh out flour into a bowl and add a pinch of salt.
2. Crack the egg into a jug and beat together with the oil, with a fork.
3. Add to the flour and knead the dough for about 5 minutes, until pasta is smooth and elastic and not sticky.
4. Wrap in cling film and put in the fridge for about 15 minutes.
5. Break dough into two and flatten in the palm of your hand until thin enough to go through the widest rollers on the pasta machine.
6. Go to pasta machine and pass through rollers, decreasing the width until approx 2-3mm thick.
7. Bring a pan of salted water to the boil, then add the pasta and turn down.
8. Cook until the pasta floats, approx 3-4 minutes.

If you are making the herb-laminated pasta, once the pasta is rolled out into a sheet, dampen the leaves and lay them out across the sheet and dampen the edges slightly. Lay a second pasta sheet on top, and re-roll through the pasta machine to fix into place.

If using any of the coloured ingredients, puree the vegetables with the egg using a hand blender, until smooth. Add this mixture, slowly, to the flour and mix until the desired texture is achieved. You may not need all of the puree as flour absorbs liquids differently, depending on the liquid.