

## Fresh pasta

### Ingredients

200g OO pasta flour

2 eggs

Cornflour or semolina for dusting



Aim Higher

Have a go at making some flavoured pasta by adding some tomato puree or dried herbs

### Equipment

All equipment is provided by school

Oven temperature

### Method:

1. Add flour into food processor and crack eggs in over the top
2. Pulse until pea size clumps are formed
3. Tip onto the work surface and knead until a smooth dough is formed
4. Wrap in cling film and leave to rest for 10 -20 minutes
5. Feed through pasta machine working from the widest to the narrowest settings
6. Cut pasta into strips as desired and dust with corn flour or semolina
7. Hang pasta to air dry for 10 minutes
8. Place into container and put lid on

To cook at home. Fill large saucepan with water and bring to the boil. Add the pasta and cook for 2-3 minutes and then drain. Serve with a pasta sauce.

## Fresh pasta Evaluation

Suggest how you can serve your fresh pasta to meet the requirements of the Eatwell plate

Give ways in which you could present your pasta dish to make it appealing.

Complete a star profile for your fresh pasta

