

Fresh Fettucine Pasta

<p>Equipment:</p> <p>Pasta machine Food processor Scales Measuring cups and spoons Chopping board Chef's knife Grater Large saucepan</p>	<p>Ingredients:</p> <p>400g plain flour 4 eggs Salt</p>
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What to do:

To make the pasta dough:

1. Weigh the flour, then combine it with 3 teaspoons of salt in the bowl of the food processor. With the motor running, add the eggs. Process for a few minutes until the dough looks crumbly but clings together and feels quite springy when pressed.
2. If your dough is a bit dry and/or stiff, add an egg yolk (save the white) and process again until combined. Test the consistency again, and if still too dry add the remaining eggwhite.
3. Tip the dough onto a clean dry workbench. Knead for a few minutes until it's smooth and elastic, then wrap in cling film and rest at room temperature for 5-10 minutes while you set up your pasta machine.

To roll the pasta:

1. Set up your pasta machine. All surfaces must be clean and dry. Divide the dough into 4 pieces and press each into a rectangle about 8cm wide.
2. Set the pasta machine to the widest setting (0) and pass the dough through the flat rollers. It will probably look quite ragged at this stage.
3. Fold it in 3, turn it 90 degrees and roll it through again. Repeat this process another 1-2 times.
4. Go to the next thickest setting (1) and pass the dough through 3-4 times.
5. Repeat this process for each setting, up to the sixth or seventh setting. Don't use the thinnest settings as the dough gets too fine and is hard to manage.
6. Flour the work surface and your pasta machine rollers and LIGHTLY dust your pieces of pasta in between each setting to ensure pasta doesn't stick. Roll the pasta through the cutting blades to make Fettuccine.
7. Allow pasta to dry in a single layer on a baking sheet for 5-10 min, before cooking in the salted water for 3-4 minutes.
8. When pasta is cooked (al dente) drain using a colander and return to the saucepan, drizzle over the remaining oil and stir through your chosen pasta sauce. Mix well & serve with freshly grated Parmesan cheese and cracked pepper.