



LET'S MAKE PASTA

(Pasta machine required.)

Most Pasta is made from a special kind of wheat called durum wheat flour.

Pasta can be made with eggs or water.

It can be made by hand or with a special pasta machine.

We are making Tagliatelle with our machine today.

To make 3 to 4 servings:

1 ¼ cups flour

2 Large eggs

Pinch of salt

Place your flour in the centre of the clean surface or you can use a bowl. Make a well in the middle and place your eggs in the middle with a pinch of salt. Take your fork and start slowly blending it in, gradually bring it all together.

Start using your hand and start kneading the dough. If the dough is sticking to your fingers, add a little flour. If you are making pasta with our machine you will knead this for about 10 minutes and you can then start rolling it out. We will now place ours through the machine.

When cooking home-made pasta it only cooks for 1- 2 minutes and is placed into boiling water with a pinch of salt.



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