



Pudding Pie

Cookery School

Cookery parties and courses to suit all ages

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Homemade pasta

Serves 4

600gr tipo 00 flour

6 large eggs

5 litres boiling water

6 tsp rock salt

Put flour in on the work surface and make a well in the centre, crack the eggs into the well and beat with a fork or a blunt knife until you can no longer work with it and you then need to start using your hands.

Using the tips of your fingers, mix the eggs with the flour, incorporating a little at a time, until everything is combined.

Knead the pieces of dough together until it becomes smooth. This can take a while and it is important to get it right.

The dough is ready when it springs back and has air bubbles.

Cover the dough in flour and wrap in cling film and leave to rest for about 20 minutes.

When it comes to rolling, it is better to do lots of small pieces of dough rather than 1 big one, until you get used to it.

You'll need to get it quite thin about 1-2mm and keep using plenty of flour to stop the pasta from sticking to the table.

Pasta does dry out quite quickly so roll it and shape it and if you need to leave it, lay a damp clean tea towel on it to stop it from drying out. If you are not cooking it straight away it can be kept in the fridge for up to 3 days.

Cook in the boiling water for about 4 minutes, but this does depend on the thickness of the pasta. Check by tasting.