

# CRUNCH TIME

## Pasta Making



### INGREDIENTS:

200g Plain flour  
2 Eggs  
1 Tsp salt  
50g Extra flour for dusting  
1 "Prepared earlier" dough,  
wrapping in cling wrap

### EQUIPMENT:

Bench top mixer  
Cling wrap  
Sharp knife  
Chopping board  
Pasta attachments

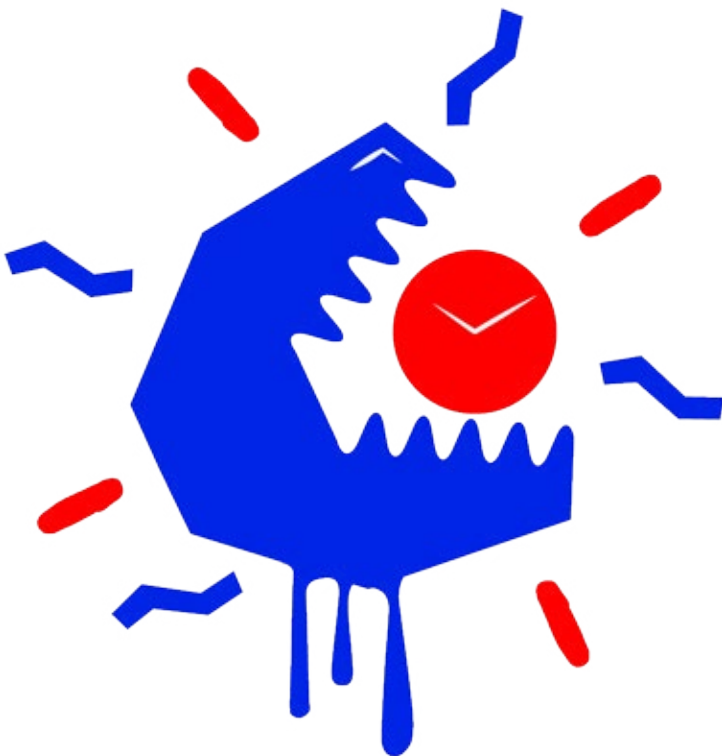


## METHOD:

1. Mix flour, egg and salt in bench top mixer with dough attachment
2. Turn dough out on bench and knead until elastic and smooth.  
Wrap dough in cling wrap and set aside for 30 minutes to rest
3. Take the "prepared earlier" dough. Split into four portions and shape into rectangles
4. Attach the pasta attachment to the bench top mixer and adjust the rollers to the widest setting. Roll a dough portion through. Fold in the dough and feed through the machine again.  
Repeat a few times until smooth
5. Reduce the width between the rollers by 1 and roll the dough through again. Repeat the process, reducing the setting each time until the dough is approximately 1.5mm thick
6. Fit the fettuccini attachment to the bench top mixer and feed the pasta sheet through the fettuccini attachment

## ADDITIONAL NOTES:

- 1 "prepared earlier" dough, wrapping in cling wrap



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