



Basic pasta: Linguine

Serves: 6 adult serves

INGREDIENTS:

- 400g plain (all purpose) flour
- 2 teaspoons salt
- 4 eggs

METHOD:

1. Fix the pasta machine to a suitable bench, screwing the clamp very tightly
2. Set up the food processor
3. Weigh the flour, then combine it with the salt in the bowl of the food processor turn the motor on, crack the eggs into a small bowl, then add them to the food processor
4. Process for a few minutes until the dough clings together and feels quite stringy
5. Tip the dough onto a clean, dry workbench. Knead the dough for a few minutes wrap it in plastic and let it rest for 1 hour at room temperature
6. **ROLLING THE DOUGH:**
7. Clear a large space on the workbench alongside the pasta machine. Make sure all surfaces are clean and dry. You can cover them with clean tea towels
8. Unwrap the cold dough and cut it into 6 pieces. Keep one piece out and fold the others back in the plastic to stay moist
9. Shape the dough into a round ball and press it down on the board to flatten it. Fold in both sides, in rough thirds, to make a rectangle about 8cm wide with folded sides
10. Set the rollers on the pasta machine to the widest setting and pass the folded dough through. Keep it aligned so that the folds run vertically up the rectangle as you pass it through
11. The dough will probably look a bit ragged at this stage, but you should have a longer rectangle. With the long side of the rectangle nearest you, fold left and right side in again, in thirds to form a shorter, fatter rectangle. Again, place it with the folds running vertically up the piece of dough and roll it through the rollers. Do this 3-4 times, folding the long sides into the centre each time



12. Change the machine roller setting to the next thickest setting and pass the dough through another 3-4 times. You do not need to fold it
13. If the dough starts to stick sprinkle a pinch of flour onto your hands and smooth it onto the strips of dough. Be very sparing with flour
14. Continue changing the settings and passing the lengths of dough through until the dough has passed through the second thinnest setting. Don't fold it again after the first (thickest) step. You probably won't use the very thinnest setting, as the dough gets to fine and is hard to manage without ripping
15. If the dough gets too long to handle comfortably, cut it into 2-3 pieces, and then continue to roll each piece separately
16. For linguine, you will need to use the cutter to cut your pasta sheets down to 6-9mm thick strands. Attach the cutter and run each pasta sheet through the linguine cutter, gathering all the strands as you go
17. Let your pasta dry on the tea towels while you work on each of the remaining pieces of dough. If you need to pile up layers, make sure you place a clean tea towel between any layers of pasta sheets, or they might turn into a sticky mess!
18. Clean the pasta machine by brushing it with a dry, wide pastry brush. Tip it upside down to get out any dried bits of pasta.
NEVER wash your pasta machine with water as the rollers will rust.



