**Pasta Dough**

**Serves 2-3**

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**Ingredients:**

250ml flour

2 eggs

2.5 ml salt

10 ml oil

**Method:**

1. Put the flour in a heap in a bowl.

2. Make a well in the center and add the egg, oil and salt.

3. Mix with your hands until the dough can be gathered into a rough ball.

4. Knead the dough on a floured surface, working in extra flour if the dough seems sticky.

5. After about 10 minutes, the dough should be smooth, shiny and elastic.

6. Let the dough rest for at approximately 10 minutes before rolling it.

**Pasta Making - Using a Pasta Machine**

1. Divide the dough into balls the size of oranges. Work on one at a time. Cover the others with cloth.

2. Put the pasta machine rollers at the widest setting.

3. Slightly flatten one ball of dough and flour lightly.

4. Feed the dough through the pasta machine 5-6 times with the rollers at the widest setting.

5. Let the dough fold onto itself as it comes through the rollers.

6. If the dough sticks, dust with flour.

7. Adjust the rollers to the next thinnest setting and feed the dough through the pasta machine 1 time. Do not let the dough fold onto itself this time. Support the dough with your hands as it comes through the rollers - - don’t pull it through, or the dough will shrink.

8. Repeat, adjusting the rollers to the next thinnest and the next thinnest setting. Dust will flour if the dough sticks. If the dough gets too long, you can cut it in half and process half at a time.

9. Repeat until dough has been through the rollers at all settings.

10. Lay the dough between two clean cloths and repeat for the remaining balls. Let the pasta dry for 10 minutes.

11. Cut by hand or insert the appropriate blade into the machine and feed dough through the machine one last time.

12. Pasta may be eaten fresh, or dried and stored in glass jars.