Basic Pasta Dough

**Ingredients:**
Flour – 2 cups
Eggs – 4 or substitute 1 egg for 80 ml water.

**Equipment needed:**
- Pot
- Bowl
- Tongs
- Egg Slice
- Fork
- Pasta press or rolling pin
- Sharp knife
- Baking paper
- Sieve
- Chopping board

**Method:**

**TO MAKE PASTA DOUGH:**
1. In a large bowl place the flour.
2. Put eggs into the middle of the bowl.
3. Stir the eggs through with a fork.
4. Take the dough out of the bowl and put onto floured surface.
5. Knead the dough until it is somewhat elastic (stretchy). Add flour as needed.
6. Cut the dough into 8 even sized sections.

**ROLLING DOUGH:**
1. Run the dough through press starting on the widest setting. Folding it in on itself and adding flour each time x 3.
2. Change dial to next smaller setting roll through x2.
3. Repeat until down to the number 3 setting. If the pieces are getting too long cut them in half.
4. Repeat with all the balls of dough.
5. Lay sheets on baking paper. Repeat with other lengths.

**DO NOT WIPE/ CLEAN THE PRESS WITH WATER or WET CLOTH**

TO COOK PASTA:
1. Fill a large pot half way with water and a sprinkle of salt.
2. Turn stove onto 6. Bring to boil.
3. Fill another large bowl with cold water and place by the stove.
4. When boiling put pasta into pot, do this in batches 3-4 pieces at a time. Cook for 2-3 minutes.
5. When cooked use the tongs or egg slice to put the pieces into the cold water. Then drain the pasta and lay on a clean tea towel.