Spinach Pasta

Ingredients:
Spinach/ Silverbeet – 3 leaves  Eggs – 1-2
Flour – 1 cup  Salt

Equipment needed:
Pot  Bowl  Tongs
Food processor  Pasta press  Sharp knife
Baking paper  Sieve  Chopping board

Method:

TO MAKE PASTA DOUGH:
1. Remove stalk from spinach. Fill pot with spinach and then water to cover spinach. Put it on the stove. Turn to 6. When it starts boiling time it for 1 minute.
2. Put cold water into bowl. After 1 minute of boiling use tongs to take spinach out and put it into the cold water bowl.
3. Then drain spinach in sieve and squeeze water out.
4. In the bowl of the food processor put the flour, salt and spinach.
5. With the food processor running add the eggs one at a time. Blend it until a dough ball begins to form.
6. Take the dough out of the processor and put onto floured surface.
7. Knead the dough until it is somewhat elastic (stretchy). Add flour as needed.
8. Cut the dough into batches the size of a golf ball.

ROLLING DOUGH:
1. Run the dough through press starting on the widest setting. Folding it in on itself and adding flour each time x 5.
2. Change dial to next smaller setting roll through x 2.
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. Run each sheet through the thick blades to cut fettuccine. Lay on baking paper. Repeat with other lengths.

**DO NOT WIPE/ CLEAN THE PRESS WITH WATER or WET CLOTH TO COOK PASTA:

1. Fill pot half way with water and a sprinkle of salt.
2. Turn stove onto 6. Bring to boil.
3. When boiling put fettuccine into pot. Cook for 30 seconds to 2 minutes. Pasta will float.
4. When cooked drain the pasta in the sieve. Then place in serving bowl.
5. Serve with butter or sauce.