Pasta

Ingredients

3 eggs
3 cup plain flour
Pinch of salt
1 tablespoon water if needed

Method

Put all the ingredients together into a bowl or food processor and blend until they come together into a ball.

Continue kneading the dough for 6-7 minutes or until smooth and elastic. Divide the dough into 4 equal portions and wrap each portion in plastic wrap or cover with a clean, damp tea towel. This will prevent the dough from drying out.

Attach a pasta machine to the side of a workbench and adjust the machine's rollers to the widest setting. Spread about 4 clean, dry tea towels over the work surface close to the pasta machine. Unwrap a portion of dough and use the palm of your hands to flatten it into a rectangle. Dust the rollers with flour and roll the dough portion through. Dust again with flour and repeat on the same setting. Fold in the shorter sides of the dough to meet in the centre to form a smaller rectangle and feed through the machine again. Repeat this process 5-6 times or until smooth.

Reduce the width between the rollers by 1 and roll the dough through as before. Repeat the process, reducing the setting each time until the dough is 1-1.5mm thick. The settings on all pasta machines vary. The last setting on some machines may roll the dough too thin, resulting in it sticking to the rollers and tearing. So be careful to only reduce the setting and roll the dough until it reaches the desired thickness.

To roll out your pasta use a pasta machine to give you 4 or 5 long sheets (6 x 12 inches wide)