

Basic Pasta Dough – Bow Tie Pasta

Season: Autumn

Type: Main

Serves: 32 tastings

From the garden: -

Class focus: Making fresh pasta



Equipment:	Ingredients:
Large mixing bowl x 1 Wooden spoon x 1 Pasta machine x 2 Measuring spoons Kitchen scale Baking tray x 2	300g plain flour 3 eggs 1 teaspoon water ¼ teaspoon salt ½ teaspoon olive oil

What to do:

1. Fix the pasta machine to the bench. Screw the clamp very tightly.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Place all the ingredients in a large mixing bowl, use a wooden spoon to mix and then use your hand to knead until it comes together to form a stiff dough.
4. Put the dough into the Kitchen Aid mixing bowl fitted with a dough hook, set the speed to 1 and knead for 2 minutes. Set aside to rest the dough for 5 minutes.
5. Meanwhile, clean and dry your workbench.
6. Then transfer the dough to a heavily floured workbench, divide the dough into 7 pieces.
7. Flatten and shape each piece of dough into a rectangle, about 8cm wide.
8. Pass each piece of dough through the rollers on the pasta machine set to 1 (the widest setting).
9. Change the setting to **3** and repeat the process.
10. Then change the setting to **5** and lastly **6**, repeat the process with each setting.
11. Now it is time to make the Bow Tie pasta.
12. Cut each pasta sheet into little rectangles around 2cm x 3cm in size.
13. Along the long side, pinch each rectangle in the middle firmly.
14. Place bow tie pasta on to a floured baking trays ready to be cooked.
15. Please pass the pasta to the **Green Group** for cooking soup.
16. Clean the pasta machine by brushing it with a pastry brush. **Never wash the machine.**

For gluten free or vegan option:

Gluten free and egg free pasta will be provided.