

Creative **about** *Cuisine*



Fresh Egg Pasta

Makes 4 generous main course portions

INGREDIENTS

200gm type “00” pasta flour

8gm fine ground Maldon sea salt

5gm olive oil

1 whole large Blackacre free range egg, plus yolks to make up 115gm (app 4 yolks).

METHOD

Sift the flour and salt into the bowl of a food processor. Whisk the egg and yolks with the olive oil.

Start the motor running on the processor and pour in the egg mix gradually. Scrape out all of the egg with a rubber spatula. Pulse the mix until a fine breadcrumb texture is achieved. Squeeze a small quantity of the dough together to check the consistency. You want a firm dough that is pliable and can be squashed between the fingers but is not overly soft or sticky. Tip the dough out onto a clean work surface, knead together and then oil lightly. Wrap in cling film and rest in the fridge for 30 min.

Alternatively you can make the pasta by hand as shown in the video. I don't think one way is any better than the other!

