

BARBETTA

BASIC PASTA RECIPE

What you'll need:

- 100g flour per person (plus extra flour for dusting)
- 1 large egg per person

Throw it together:

1. Mound the flour in a bowl or on your kitchen bench
2. Make a well in the centre of your flour and add the eggs
3. Using a fork, beat the eggs together and then slowly start to incorporate the flour, starting with the inner rim of the well
4. As you mix, the well will expand. Keep pushing the flour up to retain the well shape
5. When half of the flour is used, the dough will begin to come together. Fold the dough in on itself a few times and then start to knead by hand on the bench for around 3 minutes
6. Rub your hands together to clean your hands of all dried dough. The dough will still be a little sticky
7. Place dough in a bowl and cover with a tea towel or table cloth to rest at room temperature for around 15 minutes before rolling out