

Waitrose Cookery School PART 6

How to make pasta

Create perfect ravioli or tagliatelle with Cookery School chef Claire Lanza's guide

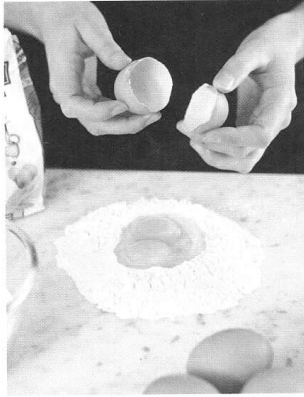
BASIC RECIPE

- 95g 00 pasta flour
- ¼ tsp salt
- 1 tbsp olive oil
- 1 egg
- 1 egg yolk



PHOTOGRAPHS: NATTI MURRO

YES YOU CAN!



STEP 1 Put the flour and salt on a clean, dry work surface and make a well in the centre. Tip the olive oil into the middle, then crack in the egg and egg yolk. Using your fingers, mix the eggs together and work them into the flour to create a firm dough.



STEP 2 Knead for 10 minutes until the dough is smooth and supple but not sticky. Wrap in clingfilm and allow to rest for 20 minutes at (cool) room temperature.



STEP 3 Attach your pasta machine to the work surface, making sure you have plenty of space. Flour the area around the machine. Roll the dough into a rectangle with a rolling pin, then pass it through the widest setting of the pasta machine.



STEP 4 Fold each end of the length of the pasta in on itself to the centre, to create a book shape. Roll the pasta again through the widest setting. Repeat this process three times – it creates strength in the pasta and gives it a silky texture.



STEP 5 Now you're ready to roll the pasta properly. Feed it through the machine, starting with the thickest gauge and continuing until you reach the finest. It will get longer as you roll it thinner so you may need someone else to lend a hand.



STEP 6 Once you have rolled the pasta on the thinnest setting, lay it on a floured surface. Either stamp out rounds to make ravioli (you should end up with around 20) or cut into ribbons. Place on a tray dusted with pasta flour for 30 minutes to dry out.

Need to know For speed, skip step 1 and blitz all the ingredients in a food processor to the rough-breadcrumb stage; continue at step 2. No pasta machine? Just roll out the dough as thinly as possible with a rolling pin.

