



# fresh pasta dough

serves 4 - dairy free, vegetarian

400g plain flour  
4 eggs  
1.5 tsp salt

1. Place all ingredients in TM bowl, knead for 2 minutes, interval speed. If dough doesn't come together, add  $\frac{1}{2}$  tablespoon of water at a time and continue to knead for 30 seconds, interval speed.
2. Shape dough into a ball and wrap in cling film. Rest for 20 minutes.
3. Cut dough into 6 equal pieces. Flatten each piece and flour both sides. Set pasta machine to the widest setting and feed through dough. Fold in half and repeat. Continue feeding dough through the widest setting (folding in half each time) until dough becomes silky and is uniform in shape (approximately 6 times).
4. Once silky, turn the machine to one setting narrower and feed dough through once. Turn one setting narrower again and repeat until the dough is desired thickness. Flour both sides of dough if starting to stick to the machine. Repeat with remaining dough.
5. Cut pasta into desired shape, or leave as is and use for lasagne, ravioli, tortellini or cannelloni.

When ready to serve, cook pasta in boiling water. Fresh pasta will only take a couple of minutes to cook.

[online only recipe](#)