



MAKE IT

FRESH PASTA

Pasta is delicious simplicity. Try creating some from scratch with this recipe from RACV City Club's executive chef Jason Camillo. racv.com.au/cityclub



Ingredients

190 grams flour
25 millilitres water
10 millilitres olive oil (this helps give the pasta a silky texture once cooked)
1 egg whole
4 grams salt

Free-standing mixer method

Combine all ingredients in a mixing bowl until well combined. Mix on lowest speed for 2 minutes.

Hand method

Sift flour and salt into a mixing bowl (you can do this on a bench or floured work surface if you prefer but a bowl is a little less messy).

Make a well in the middle then crack the egg into it and add the olive oil.

Use a fork to beat the egg – being careful not to break the well – then, using your fingers, gradually incorporate the flour into the egg mixture until a hard dough forms. If the mix is too wet, add a little more flour. If it's too dry, add a splash of water.

Turn the dough out onto a floured surface and get ready to give it some elbow grease. There's no secret to kneading dough – it's just a matter of keep going until it feels right. Depending on the gluten content of your flour this could take anywhere from 5 to 20 minutes. Don't despair if your dough feels rough and lumpy. Just keep bashing it around on the bench until it's smooth, silky and stretchy.

When the dough is done, lightly slather it with a little extra olive oil, then cover it with a damp cloth to rest for half an hour at room

temperature or wrap in cling film and place in the fridge for two hours.

Rolling the dough

Remove the pasta dough from the fridge and bring it up to room temperature.

Dust bench and pasta machine (if using) with flour to make sure pasta doesn't stick

Cut off roughly a quarter of the dough and roll out in a roughly square shape until it is thin enough to pass through the widest setting on a pasta machine (generally a 1), then keep passing it through the roller until you reach the narrowest setting (generally an 8). If rolling with a pin, cut into smaller sections, then roll sheets out until the pasta is roughly the same thickness as a credit card.

You may need to cut the sheet in half if it becomes unmanageable.

For spaghetti or fettuccini, you can either cut by feeding them through the machine with the slicing attachment or, if you prefer to cut by hand, dust the sheets with flour, roll them up into neat logs then slice them at your preferred width. Unravel and hang over drying rack until ready to use.

Cooking note:

Fresh pasta takes very little time to cook. Bring a pot of salted water to the boil. Add the pasta and gently stir to stop them from sticking together. Reduce heat to a simmer. Pasta should be ready after 1 to 2 minutes for al dente. If serving with ragu, you could use tongs to dump the noodles straight into the sauce. This will give the noodles a head start on soaking up the flavours and the extra pasta water will help the ragu to emulsify. Makes 250 grams.