

Fresh pasta with tomato and basil sauce.

Ingredients for Pasta Sauce: (serves 2)

- 225g fresh tomatoes
- ½ onion
- 25g carrot
- 8ml olive oil
- 1 garlic clove
- ½ teaspoon Italian dried herbs
- 15g basil
- 8ml tomato puree
- 75ml vegetable stock
- Salt and pepper



Method for Pasta Sauce

1. Blanche the tomatoes in boiling water for 15 seconds then transfer to cold water. This will make peeling the tomatoes much easier. Make sure an adult helps you with the boiling water.
2. Peel the tomatoes and chop finely, discarding the seeds.
3. Chop the onion, carrot and garlic. Heat the oil in a saucepan and sauté the onion, carrot and the garlic and dried Italian herbs for 4-5 mins until softened.
4. Stir in the tomatoes, tomato puree, stock, and seasoning. Bring to the boil, cover and simmer for 15-20 mins or until the vegetables are tender.
5. Uncover the sauce and continue to simmer for a further 4-5 mins to reduce and thicken slightly.
6. Puree in a blender or food processor until smooth.



Pasta Ingredients

- 150g plain flour
- 2 eggs
- Extra plain flour to dust surface 50g

1. In a small bowl break the eggs and beat lightly.
2. In another bowl add the flour and make a well. Pour the eggs into the well and combine into a dough with a wooden spoon.
3. Use splashes of water to combine the last pieces of flour.
4. Knead until smooth (about 5 mins) wrap in clingfilm and chill in the fridge for 30 mins
5. Remove from fridge and cut the dough into 4 even sized pieces. Flatten one piece of dough with your hands and then feed into the top of the pasta machine on the thickest setting and run through a couple of times. Adjust the machine to the next thickness setting and repeat the process a couple of time. The pasta should grow in size and get thinner. Keep adjusting the thickness setting and rolling through until you can see your hand through the pasta. (Notch 5 on pasta machine).
6. Gently fold the pasta on top of itself into a small piece.
7. Cut the pasta in $\frac{1}{4}$ inch (1/2cm) thick stripes. Then pick a few chopped pieces up and shake in your hand, so they unravel and coat lightly in flour to stop them sticking together.
8. Repeat with the other pieces.
9. Cook for 1-2 minutes in boiling water or until soft.





To serve:

Drain the pasta in a colander and divide between 2 serving dishes, spoon the pasta sauce on top of the pasta. Garnish with fresh basil leaves and grated parmesan cheese.