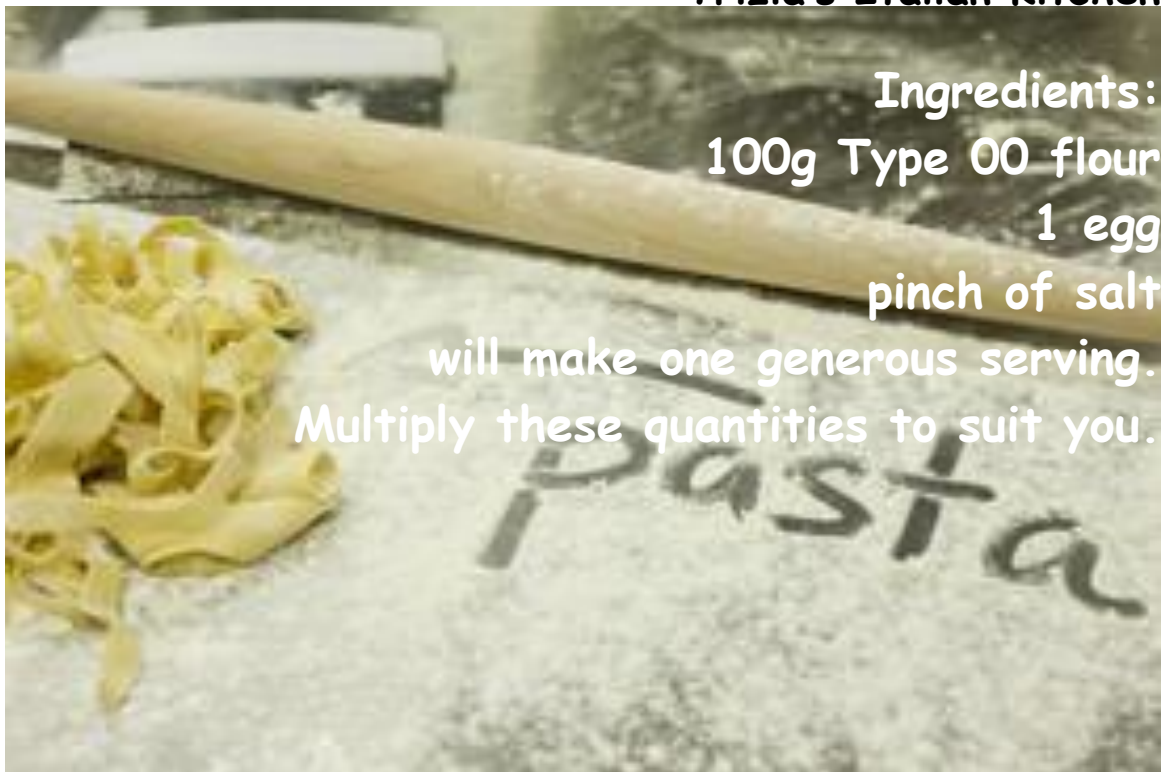


Trizia's Italian Kitchen



Pour the flour onto a clean work surface and make a well in the centre. Break in the eggs, add salt and with a fork, gently beat the eggs, bringing in a little flour at a time.

Now use your hands to form a dough, discarding any excess flour as you go. The dough should be soft but not sticky. Start to knead the dough as you would bread. You can be quite rough with it. It will start to become smoother. Knead it for 2 to 5 minutes. Dust it with flour and wrap it in cling film to rest somewhere cool (not the fridge) for about 20 minutes. If you try to roll it out now it will be difficult because the glutens in the flour will make it very elastic and it will spring back.



When you are ready, set up your pasta machine, making sure it is sturdy and won't wobble or slip on your surface. Flour your dough and start to put it through the machine on setting no. 1. Fold it and put it through again. Keep flouring it well, this will ensure it does not stick (any excess flour will come off in the cooking process). Change your setting to 2 and put through your dough. Keep increasing the setting until you have a transparent sheet. You may need to cut the sheet if it is too long to work with. If you are cutting the pasta into ribbons, allow the sheet to sit for 10 mins to achieve a cleaner cut. You are now ready to cut the dough to the required shape. You can lay your pasta shapes on the work surface dusted with lots of flour or hang it up. Let it dry for about half an hour. Cook it in plenty of boiling salted water (no olive oil required). It will take from 1 to 4 minutes to cook depending on the shape.

Serve with a delicious sauce and enjoy!