

Basic Plain Pasta Dough

Ingredients

300g 00" Flour
3 large eggs (Free Range)
30ml Olive Oil
Pinch of salt

Instructions

Mound the flour on a work surface and make a well in the center

Break the eggs into the well, adding your pinch of salt and the olive oil. Using a fork, start whisking the eggs and oil together, incorporating a little flour as you do. Slowly blend the flour and eggs, working from the center outwards

Knead the dough on a lightly floured surface for 6 minutes, or until dough is smooth, soft, elastic but dry to the touch. If sticky, add a little more flour. Once correct texture is reached, cover in plastic wrap and allow to rest for 30 minutes.

THE
COOKERY

by The Secret Jozi Chef

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