



Spinach and Egg Pasta Dough

Recipe source: Margaret Fulton's Book of Pasta and Pizza

Serves: makes 500 grams pasta

Fresh from the garden: spinach/silverbeet, eggs

Serve this with any of your favourite sauces

Equipment:	Ingredients:
Large Pyrex jug Cling wrap Colander Chopping board Knife Sifter Food Processor Medium jug	350 grams plain flour Pinch of salt 125 grams cooked spinach/silverbeet 3 eggs 1 teaspoon oil

What to do:

Prepare the spinach by removing stems and washing leaves very well. Place leaves into a large microwave jug and cover with cling wrap. Microwave on high for 3 minutes or until wilted. Remove spinach to a colander, taking care of the steam. Allow to drain well. Push on the spinach to remove excess moisture. Once it is cool enough to handle place onto a chopping board and chop finely.

For the pasta.

Sift flour and salt together. Place into the bowl of the food processor with the spinach. Crack eggs into a medium jug and add oil. Whisk to combine. With the motor running gradually pour the egg mix into the food processor, process until the dough forms a ball.

Remove dough to a lightly floured surface and begin kneading, continue to knead until the dough is smooth and very elastic. Wrap the dough in cling wrap and rest for 15 minutes.

Prepare the sauce of your choice and place a large saucepan of water on the stove to come to the boil.

Cut dough into manageable pieces. Use the pasta machine to make fettuccine. If you have forgotten the process of rolling pasta refer to our basic pasta recipe.