

Wholemeal Pasta

Equipment

You'll need a pasta machine (see note).

Ingredients

3/4 cup wholemeal plain flour

3/4 cup plain flour

3 eggs

plain flour, for dusting

Method

Step 1

Sift flours into a bowl or onto a flat surface, returning husks to flour. Stir to combine. Make a well in centre. Add eggs. Using a fork, break up eggs while slowly incorporating flour to form a dough. Place dough on a lightly floured surface. Knead for 5 minutes or until smooth and elastic.

Step 2

Divide dough into 4 equal portions. Wrap 3 portions in plastic wrap. Set aside. Using the palms of your hands, flatten remaining portion until 2cm thick. Dust dough with flour. Set pasta machine on thickest setting. Feed dough through machine while turning handle. Fold each short end of dough into the centre to form a smaller rectangle. Repeat process twice.

Step 3

Reduce width of machine rollers by 1 setting. Dust dough with flour. Feed dough through machine. Repeat until dough is 1.5mm thick. Loosely fold pasta, dusting well with flour. Place under a damp tea towel until ready to use. Repeat with remaining dough portions.

Ingredients: Organic Wholemeal stoneground Flour