

Year 5 'Cooking for Fun'

FRESH PASTA IN TOMATO SAUCE

Basic Pasta ingredients

300g of strong white flour

3 eggs

1. Measure out 300g of flour into a large bowl
2. Crack 3 eggs into a bowl and whisk until smooth with a fork
3. Make a well in the middle of the flour
4. Pour the egg mixture into the well
5. start off mixing the egg and flour together with a fork
6. then with floured hands mix the rest of the mixture together
7. knead the mixture with muscle power until smooth silky and elastic in texture
8. wrap the dough in cling film and put in the fridge for 30 mins

Meanwhile

Basic Italian pasta Sauce

2 tins of chopped tomatoes

6 tblsp olive oil

Handful of fresh basil leaves

1. Put all the three ingredients in the liquidizer and blend
2. Pour in to a saucepan and simmer gently
3. Wash up and clear down kitchen surfaces
4. Get the dough out of the fridge and use a pasta machine (or roll and cut) to create lovely pasta

5. Boil the kettle
6. Put the boiling water into a large saucepan
7. Add the pasta and cook until al dente, approx two minutes
8. Drain with a large colander and dish up with the sauce