

SPAGHETTI

Spikes favourite meal is spaghetti. Use the recipe instructions below to make your own spaghetti.

Note: You will need a pasta machine for this recipe.

INGREDIENTS:

- 2 cups plain flour
- 3 large eggs
- ½ teaspoon salt
- ½ tablespoon extra-virgin olive oil



INSTRUCTIONS:

- 1 Place the flour on a clean work surface and make a nest. Add the eggs, olive oil and salt to the middle of the nest and use a fork to mix in the eggs. Use your hands to gently bring the flour into the middle of the nest to form a rough ball.
- 2 Knead the dough for 8 to 10 minutes. It will feel dry at first but should knead to become a smooth dough. If after 10 minutes it is still sticky, dust with a tiny bit of flour. If it is too dry sprinkle on a tiny bit of water and knead this in.
- 3 Shape the dough into a ball, wrap in plastic wrap, and let rest at room temperature for 30 minutes.
- 4 Dust 2 large baking sheets with flour and set aside.
- 5 Slice the dough into four pieces and roll into balls. Gently flatten one ball and run through your pasta maker's widest setting 3 times.
- 6 Create a rectangle by folding both short ends in to meet in the center, then fold the dough in half.
- 7 Run the dough through the pasta roller three times on each of its progressively thinner settings.
- 8 Lay half of the pasta sheet onto the floured baking sheet and sprinkle with flour before folding the other half on top. Make sure pasta is covered in a light dusting of flour to prevent it sticking together.
- 9 Repeat with remaining dough.
- 10 Cook the pasta in a pot of salted boiling water for 1 to 2 minutes.

D&T: ACTDEP009 - Follow a sequence of steps for making designed solutions such as a recipe.



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