

YUMMMM!

EVERYDAY ESSENTIALS

basic pasta dough

Hall Family, Sophie, Annabelle and Charlotte

ingredients

500g flour
4 eggs

method

Mound the flour on a board, make a well in the centre and add the eggs.

Whisk the eggs in the centre of the well incorporating the flour as you go and form a dough.

Turn the dough onto a floured board and knead for 5 minutes.

Cover with a tea towel and allow to rest.

Divide the dough into about 8 portions, flatten and roll out.

You may need a little extra plain flour.

Use a pasta machine to work the dough through the rollers, making the setting smaller each time.

Continue until the dough is 1 to 2mm thick.

Allow the sheets to dry out a little.

homecooked
recipes, tried,
tested and
loved!



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Basic Essentials

YUMMMM! Cookbook

All recipes contributed by Walford community and friends

Illustrations by Walford Junior School girls age four to eleven

A Walford Anglican School for Girls PTA Fundraiser

The YUMMMM! cookbook can be purchased at the Adelaide Showground Farmers Market