Basic Pasta Dough

Ingredients:
- 600g Pasta Flour
- 6 Eggs
- 1 tsp. Salt
- 2 TBS Olive Oil

Equipment:
- Scales
- Bowl
- Measuring spoon
- Pasta Machine
- Pastry Wheel

Method:

1. Collect all ingredients and equipment
2. Weigh flour. Place into a large bowl.
3. Make a well in the centre of the flour
4. Crack the eggs into the well
5. Start mixing from the centre drawing the flour in as you mix.
6. When all flour is combined turn onto a lightly floured bench
7. Knead until smooth
8. Cover with gladwrap and rest in the fridge for 30 mins.
9. When rested divide the dough into 6 pieces and commence rolling
   through the pasta machine resting between each roll.
10. Continue until all dough is rolled through machine up to number 5.
11. Cut into 3cm thick strips using a pastry wheel. This is Pappardelle.