

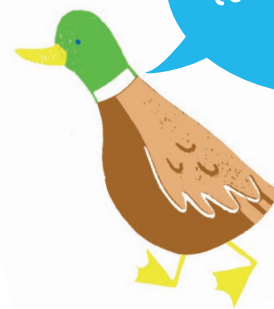


Spaghetti Hunters

How to Make Pasta

In the end Duck has to make his own spaghetti. Why not try making your own pasta at home?

Don't forget to ask an adult to help!



Ingredients

300g plain flour

3 eggs

1. Measure the flour into a bowl.
2. Make a well in the middle of the flour and crack the eggs into it.
3. Using a fork, beat the eggs until they are smooth adding a little bit of the flour from the edge at a time. Keep going until all the egg is mixed in – you may need to use your hands to pull it all together at the end.
4. Knead the dough – pull it, bash it, stretch it and squash it! If it gets too sticky add a little flour. After 5 to 10 minutes the dough will start to feel smooth and silky.
5. Wrap your dough in cling film and pop it in the fridge to rest for half an hour or so.
6. Use a rolling pin to roll out the pasta. Or if you have one, use a pasta machine to get the pasta as thin as possible. Cut into any shape and leave to dry for a few minutes.
7. Cook the pasta in boiling water for around 3 to 5 minutes depending on the thickness – it won't take as long as dried shop-bought pasta to cook.

Add your favourite sauce and enjoy!

