## Basic Pasta Dough

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>200g plain flour</td>
<td>Scales</td>
</tr>
<tr>
<td>1 ½ tsp salt</td>
<td>Measuring spoons</td>
</tr>
<tr>
<td>2 eggs</td>
<td>Large bowl</td>
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<td></td>
<td>Wooden spoon</td>
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</tbody>
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### What to do:
* Weigh the flour, then combine it with 1 ½ teaspoons of salt in the large bowl.
* Add the eggs.
* Mix with a wooden spoon for a few minutes until the dough clings together.
* Tip the dough onto a clean, dry workbench.
* Knead the dough for 5-10 minutes, then wrap it in plastic film and let it rest for 1 hour at room temperature.

### To Press the dough
* Press the dough into a rectangle about 8cm wide.
* Set the rollers on the pasta machine to the widest setting and pass the dough through.
* Fold it in 3 turn it 90 degrees and roll it through again.
* Go to the next thickest setting and pass the dough through 3 -4 times.
* Continue in this matter (changing the settings and passing the dough through) until the dough has passed through the second thinnest setting.
* Prepare the dough as instructed in the recipe.
* Clean the pasta machine by brushing it with a dry, wide pastry brush.
* Never wash the machine.