

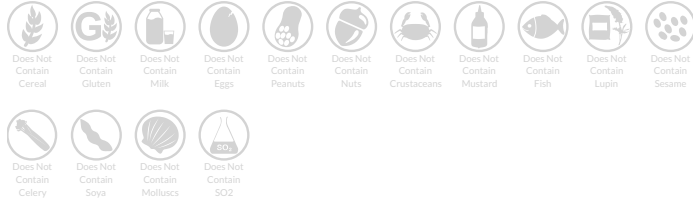
Ingredients

Product	Quantity
Gluten Free White Bread Flour 5 x 1kg	225.00 g
Cage Free 6 Barn Eggs	3.00 g
Boiling Water	1000.00 g
Table Salt 2x6kg	1.00 g

Serves: 3

Allergy Information

Key: Contains May Contain

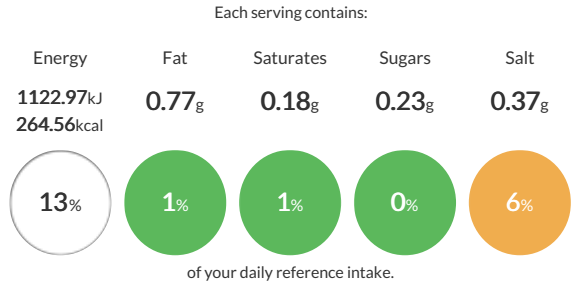


Dietary Information

Key: Suitable for



Reference Intake



Nutritional Summary

Energy	1122.97kJ 264.56kCal
Protein	4.1g
Carbohydrates	59.86g
of which sugars	0.23g
Non Milk Extrinsic Sugars	0g
Fat	0.77g
of which saturates	0.18g
Fibre	1.05g
Salt	0.37g
Sodium	0g
Iron	0mg
Calcium	0mg
Zinc	0mg
Folate	0µg
Vitamin A	0µg
Vitamin C	0mg

Method & Recipe Notes

1. Put the flour and egg into a bowl and mix into a stiff dough. 2. Cover and chill the dough for 30 minutes. 3. Knead the dough then cut it into 8 pieces. 4. Dust the pasta machine with flour and pass each piece of dough through the wide flat roller several times. The dough will be a little crumbly the first few times but gather it up and pass it through the rollers until it starts to hold together. Lay dough pieces on a flour dusted surface. 5. Decrease the roller width a little and pass each piece of dough through a couple of times. 6. Reduce the roller width again and roll the dough sheet thinner. 7. Use thin dough sheets to make lasagne or cut into strips for tagliatelle. Dust raw pasta with flour to stop it sticking together. 8. Put the water and salt into a large saucepan and bring it to a rolling boil before adding the pasta. Cook for 3-8 minutes, depending upon the size and thickness of the pasta.

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