



# FRESH EGG PASTA DOUGH

*Making fresh pasta is so simple, yet it feels like such an achievement. Make the dough by hand or in the food processor, then either run it through a pasta machine or make into your desired shape by hand.*

Prep time 15 minutes | Cook time 5 minutes plus 1 hour to rest | Serves 4

## INGREDIENTS

4 Clarence Court Old Cotswold Legbar  
eggs  
400g Tipo 00 pasta flour



## METHOD

If using a food processor, crack in the eggs and tip in the pasta flour. Pulse a few times until it comes together like thick breadcrumbs. If it's looking quite dry add a tiny splash of water or olive oil and pulse a couple more times. Tip the dough out on a clean work surface and knead well for a few minutes until it feels springy and quite firm. Shape the dough into a disc and wrap in cling film and then place in the fridge to rest for around an hour.

If you're making the dough by hand, make a mound of flour on a clean work surface and then make a well in the flour. Crack the eggs into the middle and use a dinner knife to incorporate the flour gently into the centre and whisk it into the eggs. Continue mixing in the flour and then use your hands to combine everything together and form a rough dough. If it's feeling a little dry just sprinkle over a little water or olive oil and start kneading. Knead well for a few minutes until the dough feels springy and quite firm. Shape into a disc and wrap in cling film, and then place in the fridge to rest for around an hour.

The dough is now ready for you to roll and shape as you prefer: we like fettucine or taglietelle.

Cook the fresh pasta in boiling salted water for 2 minutes, then drain it (reserving a little of the cooking water) and add it to a large bowl. Toss the pasta with a handful of fresh chopped herbs such as parsley and basil, a good lug of garlic-infused extra virgin olive, and a few drops of the reserved cooking water. Then simply season it with black pepper, lots of finely grated Parmesan and a good squeeze of lemon juice, scatter over a few toasted pine nuts and serve.



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