



Rutland, Steady, Cook!

The Olive Branch's Fresh Pasta

Ingredients

250g '00' Pasta Flour
1 whole Egg
2 Egg Yolks
2tbsp Rapeseed Oil (or Olive Oil)
2tbsp Warm Water
Pinch of Salt

Method

1. Sieve the flour with a pinch of salt.
2. Warm the oil with the water gently, then blend with the egg and yolks.
3. Combine all ingredients in a food processor until it forms a silky dough.
4. Rest the dough in the chiller for 15 minutes before rolling to make the pasta.

This method can be applied to all fresh pasta types and shapes.

To cook and serve the fresh pasta:

1. To cook the fresh pasta place a large pan of water onto boil with half a teaspoon of good quality sea salt and 1 tablespoon of olive oil.
2. Add the fresh pasta and simmer for a maximum of 3 minutes
3. Strain off three quarters of the pasta water then add your favourite pasta sauce and fresh herbs (basil, fennel and tarragon are excellent all rounders!)

Chef's Tip: *I have developed two style sauces on the add-hopes website which would both work well with this style pasta recipe:*

Addhopes Spicy Tomato Ketchup

Addhopes Sweet Chilli Dipping Sauce

Don't forget to share your own **The Olive Branch's Fresh Pasta** image on Facebook using **#RutlandSteadyCook**

Thank you to:

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