

PASTA NERO – HOME MADE PASTA

ingredients:

200g pasta 00 flour

2 whole eggs

pinch of salt

2 sachet's squid ink

flour for dusting

method:

you can do this by hand, or in a food processor or in the Kitchen Aid!

bring together all the ingredients until a dough is formed

knead on a floured surface for 5 minutes

you need to make sure the dough is not too wet – add flour if it is

or too dry – I add an egg yolk, but you can add water – trust your instinct here

wrap in clingfilm and place in the fridge for 30 minutes

divide into two and roll through the pasta machine

this is enough pasta for 2 people

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