

Easy Egg Spaghetti

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This is a fantastically easy recipe that creates tasty pasta every time. Use the ratio of one egg to 100g flour for every serving – just increase the amounts of ingredients depending on how many people you're serving!

Ingredients:

2 duck eggs
200g '00' flour – if you can't find this, use plain flour

Directions:

1. Put the flour out onto your worktop and heap it into a 'mountain'. Make a well in the centre of the flour.
2. Crack the eggs into a jug or a bowl and whisk them lightly.
3. Put the eggs into the well in the flour, and using your fork, start to bring the flour into the eggs. Continue combining until all of the flour is mixed into the eggs and then begin using your hands.
4. Begin to knead the dough with your hands. Do this for about five minutes, stretching and pushing the dough together until it becomes smooth and even.
5. Once the dough is smooth, cover it with cling-film and put it into the fridge for up to an hour to firm up.
6. Once out of the fridge, roll the dough out as thinly as you can. Pass it through a pasta rolling machine if you have one.
7. Either pass the thin dough through a tagliatelle machine, or cut it into thin strips. To make it into spaghetti, the pasta then needs to be rolled by hand so that it resembles an extremely thin sausage shape.
8. Leave the spaghetti strands to air dry for around an hour and then cook it in salted boiling water for 3 minutes.
9. Serve!

Author: Laura Young