



SCHOOL OF WINE, FOOD & DINING



Plain Dough
 500g Barilla oo Flour
 250g Egg
 20ml Olive Oil
 5g Salt

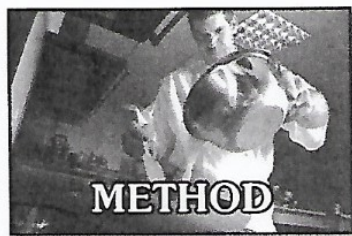
Saffron Dough
 500g Barilla oo Flour
 250g Egg
 10g Saffron
 20ml Olive Oil
 5g Salt

Spinach Dough
 500g Barilla oo Flour
 250g Egg
 75g Blanched Spinach
 5ml Olive Oil
 5g Salt

Pasta Dough

Tomato Dough
 500g Barilla oo Flour
 200g Egg
 50g Tomato Puree
 5ml Olive Oil
 5g Salt

Cepe Dough
 500g Barilla oo Flour
 200g Egg
 75g Pre-soaked dried porcini
 10ml Olive Oil
 5g Salt



Pour the flour onto the tabletop and make a well. Pour in the eggs, salt & olive oil.

Mix slowly with a fork taking care not to collapse the sides.

When the egg is combined with the flour continue mixing with a plastic scraper. When the dough is formed knead well until the dough is smooth this will take about 5 -6 mins.

Wrap in cling film and store in the fridge until required.