

# Homemade Tagliatelle with tomato and basil sauce

## Ingredients

- 280g “OO” grade flour (between three children)
- 3 eggs (between three children)
- 400g tin chopped tomatoes (between three children)
- ½ vegetable stock cube (between three children)
- 1 garlic clove (between three children)
- 1 basil leaf
- Tablespoon oil

## Equipment



## Year 6 – Spring Term

## Method

1. Measure out flour in large mixing bowl using scales and break egg into small coloured bowl.
2. Add the flour and egg to the food blender, mix until it resembles crumbly cheese.
3. Bring mixture together into a ball of dough, knead for 2 minutes then tightly wrap in cling film. Leave for 20 minutes. This will activate the gluten.
4. Working in groups of 3 - Gently fry the garlic in the oil in the wok.
5. Add the tin of tomatoes and stir.
6. Sprinkle over the stock cube.
7. With support, divide the sauce between three pots in equal quantities.
8. Tear your basil leaf into small strips and place on top of your sauce.
9. With support, you will take it in turns to put your pasta dough through the pasta machine, to make flat sheets of pasta.
10. With your pasta sheet, make sure you have plenty of flour on it so it isn't too sticky. Fold your pasta over and cut long thin strips, about 1.5cm wide.
11. Once cut, fold your pasta back out and leave to dry on the table. Put in your container.



## Hints and tips

Once home: cook your pasta in boiling water for 4 minutes and reheat your pasta sauce.

