

Vegan Pasta Recipe

Serves 4



260g '00' grade pasta flour

2 tbsp vegetable oil

140ml cold water

More flour or semolina to stop it going sticky

1. Weigh the flour into a large mixing bowl.
2. Measure the vegetable oil and water and stir into the flour until the mixture starts coming together.
3. Tip out onto the worktop and knead until it forms a smooth dough. Place back into the bowl, cover and leave to rest for 30 minutes.

Using a pasta machine

1. Make sure the dough isn't sticky. Sprinkle the pasta machine with flour or semolina.
2. Roll out the dough until it's roughly 1cm thick. Set the pasta machine to its widest setting.
3. Dust the dough with the semolina and pass through the machine. Fold the dough in half and pass through the machine again. Repeat until the pasta feels firmer.
4. Reduce the setting down two spaces and pass the dough through the machine.
5. Continue reducing the setting and passing the dough through until it reaches setting 2. Shape as required.
6. For tagliatelle - attach the cutter to the pasta machine. Dust with semolina flour.
7. Dust the dough with semolina and pass through the cutter. To dry - hang on a pasta dryer. When dry, sprinkle with semolina and lay on a tray until completely dry. Store in an airtight container.

To cook Fresh Pasta

1. Bring a large pan of water to the boil. Add a large pinch of salt.
2. Add the pasta and cook for 3 - 4 minutes until al dente. Use as required.