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Rosemary & Garlic Pasta Dough

Program

11

Makes
Approx.

500g



Ingredients:

3 cups fine "00" pasta flour, plus extra to dust

1 teaspoon salt

3 eggs, whisked

2 tablespoons extra virgin olive oil

2 tablespoons 1/4 cup warm water

1 tablespoon finely chopped rosemary

1 clove garlic, crushed

Method:

Place the flour and salt in the Pan. Whisk the egg, oil and water in a jug. Add to the Pan.

Select program 11. Press Start. After 5 minutes, open Lid. Add enough warm water to just bring dough together.

Close Lid.

Transfer dough to a work surface lightly dusted with extra flour. Add the rosemary and garlic. Knead until smooth and well combined. Use as desired.

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