THAILAND / 48 HOURS IN BANGKOK

FRESH EGG PASTA

Fresh egg pasta is flour, eggs and a little semolina kneaded to a smooth dough. This is Chef Fabio's family ratio, scaled down to serve 4.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	40 min	3 min	43 min	Medium	Mild

INGREDIENTS

FOR THE PASTA DOUGH

250 g plain flour, plus extra for dusting

25 g fine semolina

2 eggs

1 tsp extra virgin olive oil

1 to 2 tbsp water, only if needed

TO COOK

Salt, for the water

Butter or olive oil, to serve

METHOD

MIX THE DOUGH

1 Tip the flour and semolina on a clean surface and make a well. Crack the eggs into the middle and add the olive oil. Mix with a fork, drawing in the flour.

KNEAD

2 Knead for 8 to 10 minutes until smooth and firm. Add a spoonful of water only if the dough is too dry. Wrap and rest for 30 minutes.

ROLL AND CUT

3 Pass the dough through a pasta machine, folding and rolling until thin. Cut it into ribbons by hand or with the machine cutter, and dust with flour.

COOK

4 Cook in a large pot of boiling salted water for 2 to 3 minutes until tender. Drain and toss with butter or olive oil.

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Fabio's ratio for a big batch is 1 kg flour to about 8 eggs and 100 g semolina.

Rest the dough for at least 30 minutes. It rolls out much more easily.

Fresh pasta cooks fast. Taste it after 2 minutes.

Dust nests of cut pasta with semolina to stop them sticking.

In Bangkok, Will meets Chef Fabio to learn how to make fresh pasta. The area is new, and the restaurant had only opened 3 or 4 months earlier. Fabio makes the pasta to order, from his mother's recipe.Flour is the key. Fabio says Thai flour is good, but he is precise about finding the right one. For 1 kg of…