

Scissor Cut Pasta

Serves: 1 at home and at least 2 at school.

Season: all

Equipment: tea towel measuring scales scissors mixing bowl pasta scoop strainer	Ingredients: 100g plain flour 1 egg 1 tablespoon salt
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What to do:

Make the pasta dough!

1. Add 100g of flour and 1 egg to a mixing bowl, then use a fork to mix it together.
2. It'll start looking like dry breadcrumbs, and at this point, go in with your hands and start to bring the dough together. Knead the dough in the bowl for a minute or two, picking up any excess flour off the bottom as you do. It will still be quite dry at this point, but that's totally fine.
3. Transfer the dough to a clean surface and knead for another couple of minutes, until it's looking much smoother. Cover (or wrap in cling film) to rest.

PRO TIP: If the dough really isn't coming together and is very dry, wet your hands, then continue to knead the dough. This should give it enough moisture to bring it together.

Cook the pasta.

4. Set a large pot over high heat and fill it about 3/4 full of water, then add 1 tablespoon of salt.
5. Bring the water to a boil. Unwrap your pasta dough and get your scissors ready.
6. Then use your scissors to slice off thin pieces of the pasta dough onto a tray lined with baking paper. Try not to make them too large, as they'll need longer to cook and might end up a bit tough.