

Basic Pasta: Linguine

Season: All
Type: Basics
Difficulty: Easy

Serves: 30 tastes in the classroom
or 6 adult serves

Recipe Source: Stephanie Alexander's *Kitchen Garden Cooking with Kids* (Penguin Lantern 2006)

Equipment:

pasta machine with linguine cutter
(6–9 mm intervals)
food processor
metric measuring scales and spoons
small bowl
plastic wrap
large knife
clean tea towels
pastry brush

Ingredients:

400 g plain (all purpose) flour
2 teaspoons salt
4 eggs



What to do:

- Fix the pasta machine to a suitable bench, screwing the clamp very tightly.
- Set up the food processor.
- Weigh the flour, then combine it with the salt in the bowl of the food processor. Turn the motor on, crack the eggs into a small bowl, then add them to the food processor.
- Process for a few minutes until the dough clings together and feels quite springy.
- Tip the dough onto a clean, dry workbench. Knead the dough for a few minutes. Wrap it in plastic wrap and let it rest for 1 hour at room temperature.

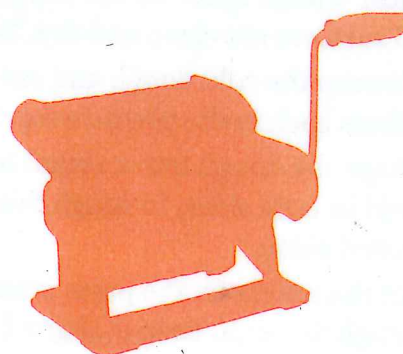
To roll the dough:

- Clear a large space on the workbench alongside the pasta machine. Make sure all surfaces are clean and dry. You can cover them with clean tea towels.
- Unwrap the cold dough and cut it into 6 pieces. Keep one piece out and fold the others back in the plastic wrap to stay moist.
- Shape the dough into a round ball and press it down on the board to flatten it. Fold in both sides, in rough thirds, to make a rectangle about 8 cm wide with folded sides.
- Set the rollers on the pasta machine to the widest setting and pass the folded dough through. Keep it aligned so that the folds run vertically up the rectangle as you pass it through.



Basic Pasta: Linguine continued

- The dough will probably look a bit ragged at this stage, but you should have a longer rectangle. With the long side of the rectangle nearest you, fold left and right sides in again, in thirds, to form a shorter, fatter rectangle. Again, place it with the folds running vertically up the piece of dough and roll it through the rollers. Do this 3–4 times, folding long sides into the centre each time.
- Change the machine roller setting to the next-thickest setting and pass the dough through another 3–4 times. You do not need to fold it.
- If the dough starts to stick, sprinkle a pinch of flour onto your hands and smooth it onto the strips of dough. Be very sparing with flour.
- Continue changing the settings and passing the lengths of dough through until the dough has passed through the second thinnest setting. Don't fold it again after the first (thickest) step. You probably won't use the very thinnest setting, as the dough gets too fine and is hard to manage without ripping.
- If the dough gets too long to handle comfortably, cut it into 2–3 pieces using the large knife, and then continue to roll each piece separately.
- For linguine, you will need to use the cutter to cut your pasta sheets down to 6–9 mm thick strands. Attach the cutter and run each pasta sheet through the linguine cutter, gathering all the strands as you go.
- Let your pasta dry on the tea towels while you work on each of the remaining pieces of dough. If you need to pile up layers, make sure you place a clean tea towel between any layers of pasta sheets, or they might turn into a sticky mass!
- Clean the pasta machine by brushing it with a dry, wide pastry brush. Tip it upside down to get out any dried bits of pasta. **Never** wash your pasta machine with water as the rollers will rust.





Basic Pizza Dough

Season: All

Type: Basics

Difficulty: Intermediate

Serves: 30 tastes in the classroom
or 8 at home

Recipe Source: Adapted from Stephanie Alexander's *Kitchen Garden Cooking with Kids* (Penguin Lantern 2006)

Pizza is a great dish at any time of the year, and once you've mastered the basic techniques you can use this dough and experiment with toppings based on any ingredients that are in season.

Note: This dough quantity is enough for two pizzas.

Equipment:

metric measuring scales, cups and spoons
bowls – 1 small, 2 large
fork
electric mixer with a dough hook
pastry brush
2 pizza stones, or 2 × 28 cm pizza trays
pizza peels or baking trays
(if using pizza stones)
wide egg lifter
large board for serving pizza
kitchen knife

Ingredients:

1 cup lukewarm water
4 teaspoons instant dry yeast
1 teaspoon sugar
4 teaspoons extra virgin olive oil,
plus extra for greasing
400 g plain (all-purpose) flour,
plus extra for flouring
1 teaspoon salt
2 tablespoons semolina flour
(if using pizza stones)



What to do:

To make the dough:

- Place the water, yeast and sugar in the small bowl, mix with the fork and leave in a warm place for 5–10 minutes until the mixture looks frothy.
- Add the oil to the yeast mixture and mix well.
- Weigh the flour then place it, along with the salt, into the bowl of the electric mixer. Add the yeast mixture and beat for at least 8 minutes until the dough looks smooth.
- Brush the inside of a large bowl with a little of the extra olive oil, then turn the dough into the oiled bowl.
- Cover with a clean, dry tea towel and put in a draught-free place until the dough has doubled in size. This process, which is called 'proving', will take at least 1 hour.
- Tip the risen dough onto the workbench and knead briefly, then shape into a round ball, return to the bowl, cover with the tea towel, and leave, this time for at least 20 minutes.
- (While the dough is proving you can prepare your toppings.)
- Once the dough has proved for the second time it is ready to roll out and assemble the pizza.



Potato & Rosemary Pizza

Season: Summer/Autumn

Type: Big Dishes

Difficulty: Intermediate

Serves: 30 tastes in the classroom
or 8 at home

Fresh from the garden: potatoes, rocket, rosemary

Recipe Source: Stephanie Alexander's *Kitchen Garden Cooking with Kids* (Penguin Lantern 2006)

This is a classic pizza topping. The potatoes need to be sliced very thinly so that they cook through properly, and this may take some practice (remember your 'bear claw'!) The rocket adds a fresh peppery element to the cooked dish.

Equipment:

salad spinner
tea towels
kitchen paper
chopping board
metric measuring scales and cups
grater
peeler
vegetable-slicing gadget such as a mandoline
large bowl

Ingredients:

2 handfuls rocket leaves
50 g parmesan cheese
3-4 sprigs rosemary
3 medium-to-large potatoes
¼ cup extra virgin olive oil
salt and freshly ground black pepper, to taste
1 quantity **basic pizza dough**

What to do:

- Rinse the rocket leaves and dry them very gently in the salad spinner.
- Lay the rocket out on a dry tea towel and line it with a long piece of kitchen paper.
- Spread the dry leaves over the paper and roll the whole lot up like a log. Keep the rolled parcel of leaves in the refrigerator until needed.
- Shave off pieces of parmesan using either a grater (if it has a wide slicing option) or a normal potato peeler.
- Pull the rosemary needles from the stalks.
- Peel the potatoes and slice them very thinly using the vegetable-slicing gadget.
- Tip the sliced potatoes into the large bowl and drizzle with most of the oil.
- Add the rosemary and salt and pepper, then mix together so that all the slices are lightly oiled.
- Scatter some flour on the workbench and roll the dough to form a thin disc about 26 cm in diameter.





If you are using a pizza tray:

- You can assemble the pizza directly onto the tray (again, flour the tray first).
- Arrange the slices of potato on the pizza, overlapping them.
- Sprinkle most of the parmesan over the potato, keeping some aside.
- If you are using a pizza tray, drizzle the pizza with the last of the oil, then place the pizza in the oven.

If you are using a pizza stone:

- Place the pizza stone on a rack in the oven to get very hot.
- You will first have to assemble the pizza on a light piece of wood – called a peel – or an upside-down baking tray (you don't want any edges that could prevent the prepared dough slipping easily onto the preheated stone). Flour the tray first.
- Place the rolled-out pizza dough onto either the floured pizza tray or wooden peel (or an upside-down baking tray) – whichever you are using.
- Arrange the slices of potato on the pizza, overlapping them.
- Sprinkle most of the parmesan over the potato, keeping some aside.
- ***Carefully pull out the rack with the very hot pizza stone.**
- Being careful not to touch the hot pizza stone, scatter the pizza stone with semolina, then firmly shake and slide the pizza from the wooden peel or baking tray onto the stone, and drizzle with the last of the oil.

Baking the pizza:

- Bake the pizza for 15 minutes or until the edges are very crusty and the cheese is bubbling.
- If you are using a pizza tray, you may want to slip the pizza off the tray onto the rack for the last few minutes, so that you get a really crusty base.
- Once the pizza is done, transfer it to the board using the wide egg lifter.
- Cut the pizza into slices so there is a slice each for your diners.
- Serve topped with a handful of the washed rocket leaves and remaining parmesan.

