

PASTAMATIC

FRESH PASTA MAKER



INSTRUCTION AND RECIPE BOOK

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken, including the following:

- Read the instruction before using the machine.
- To protect against electrical shock do not spill on or immerse cord plugs, main housing, motor assembly or other non-removable electrical parts of this appliance, in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
- Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination; repair or electrical or mechanical adjustment.

Just call (800) 223-1898.

- The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surface.
- Do not place on or near hot gas electric burner or in a heated oven.
- Be certain unit is " OFF" before inserting or removing plug from wall outlet.
- Keep utensils, fingers and any foreign objects out of container while PastaMatic® is turning.
- Remove the mixing blade assembly from the PastaMatic® before washing the assembly.
- Always operate PastaMatic® with lid in place.

The PastaMatic® machine is designed to be used only on 120 Volt AC and 60Hz frequency outlets.

- The machine is equipped with a thermal protection device which shuts off the machine if the motor overheats. This may happen if the machine is used for over 25-30 minutes continuously or if the pasta mix is too dry to be extruded properly. The safety protection will reset the motor within 15 minutes.

FOR HOUSEHOLD USE ONLY

WARRANTY: the PastaMatic® is covered by a one year Limited Warranty covering defects in materials or workmanship. Within the warranty period, we will repair or replace such defectives at no other cost than shipping it to a service center. See the enclosed warranty card for complete details.

DISTRIBUTED BY:

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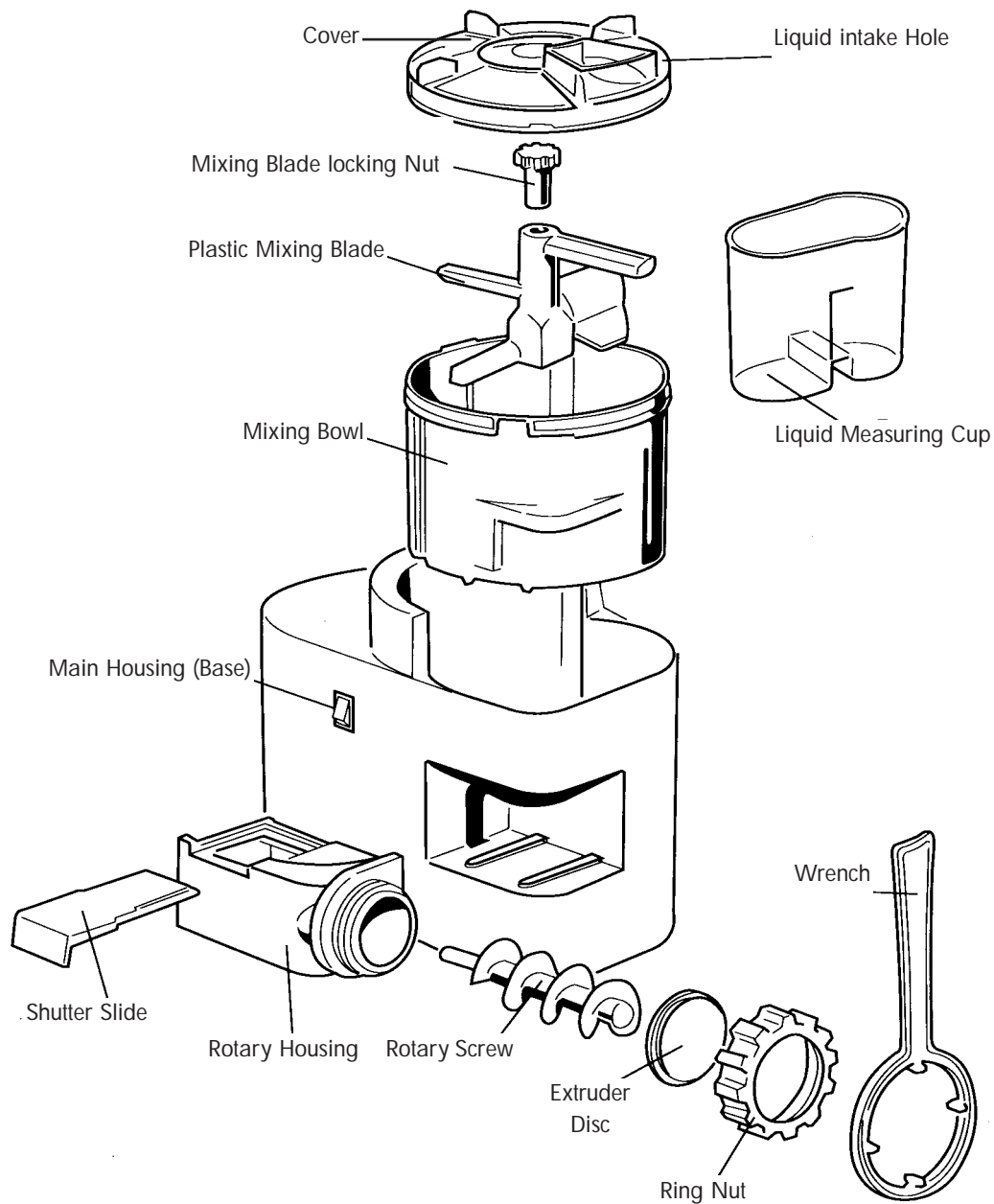
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PARTS DIAGRAM
PASTAMATIC® 1000 - PASTAMATIC® 1400



INTRODUCTION

Welcome to the world of pasta-making the easy way.

With the Simac® PastaMatic®, you can effortlessly make fresh pasta for dinner, lunch, or snacks. And every meal will be different as you make everything from spaghetti to lasagne; penne to macaroni.

Want to make ravioli or won tons or kreplach? It's no longer necessary to mix and knead the dough and then roll it out. In fact, the Pasta Matic will roll many kinds of dough other than pasta, cookies, bread dough, etc.

The PastaMatic does all that for you, too.

What makes the PastaMatic different? With our specially designed and patented blade, the dough is not just mixed as in other machines, it's actually kneaded! The foot on the mixing blade moves up and down to reproduce the action of the hand in the kneading process.

With PastaMatic's extruder and wide variety of discs, you can freshly make all the pastas you could only find in boxes before - if you could find them at all. You are no longer limited to plain pasta that seems to taste the same no matter what the shape.

Now you can have whole wheat pasta, or spinach, or tomato, or any other flavor you can think of.

Don't think of this machine as a pasta-maker, think of it as another person in the kitchen.

Use it to make cookies or pizza. The varieties of dough are almost limitless.

The Italians may talk about pasta as if it's exclusively theirs, but it isn't. With the PastaMatic, you can easily make sheets of dough for tortellini or ravioli or kreplach or won tons.

In the following pages, we will first explain the parts of the machine and their assembly, followed by basic operating instructions and clean-up procedures.

We will then tempt you with a selection of recipes for pastas and sauces, cookies and pizza.

So, enjoy and mangia!

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PASTAMATIC® DISCS

Discs: the PastaMatic® comes with eight discs, used to make the different shapes of pasta dough.

There are two sizes of round pastas, the very thin cappellini (disc 1) and regular spaghetti (disc 2).

There is the thin, flat linguine (5), the slightly wider tagliatelle medie (small fettuccine) (6) and the sheets of sfoglia (lasagne) (9), as well as the tubular ridged maccherone (macaroni) (14) and bucato (12) (Hollow large spaghetti). In addition to the pasta discs, there is a disc for cookies (16). All discs fit onto the mouth of the rotary housing and are held in place by the ring nut.

There are seventeen other discs available:

the wide, round spaghettoni (3); the square chitarre (4); the wide, flat tagliatelle (fettuccine) (7); the even wider, flat tagliatella grande (8); the thin tubular bucatino, smooth (10) and with ridges (11); the even wider tubular penne (13); bread sticks (17); Pizza (15); gnocchi (18); small shells (19); the farmer's pasta (20); Golden threads (21); Square macaroni (23); Sfoglia larga for Ravioli (24) and Spatzle (25).

Call 201-939-2555 for more information about getting additional discs.



Disc 1 cappellini



Disc 2 spaghetti



Disc 5 linguine



Disc 6 small fettuccine



Disc 9 sfoglia (lasagne)



Disc 14 maccherone
(macaroni)



Disc 16 cookies



Disc 12 bucato

ASSEMBLY

Place the base on a clean, dry surface near an electrical outlet, with the logo facing you.

Slide the rotary housing all the way into the open side of the base, ridged side down and rectangular opening facing up.

Insert the rotary screw, metal end first, all the way into the rotary housing.

It will be necessary to rotate the screw for it to fit in completely.

The end of the screw should be flush with the end of the rotary housing.

Grasp the shutter slide, and firmly push it all the way into the slot over the rotary housing. Make sure the slide is fully in place, before adding any ingredients. Failure to close the slide first, will allow dry flour to fall into the rotary housing. It will clog and can damage the machine. Look down inside the mixing bowl and be sure the slide completely closes the opening in the bottom of the bowl.

It is important that the slide remain securely in place during the mixing cycle.



Insert the bowl onto the base.

Fit the blade, kneading foot down, over the central metal shaft extending up through the bowl. Rotate it until it sits firmly down on the bottom.

Place the locking nut on top of the blade shaft and turn it clockwise until it is firmly in place.

Put the Cover in place. Turn and lock it. Now plug the electric cord in. Turn the Base switch "on".

The unit should now be operating.

NOTE: IF THE MACHINE DOES NOT TURN ON, CHECK INSTRUCTION AGAIN, AND BE CERTAIN MIXING BOWL AND COVER ARE BOTH CORRECTLY POSITIONED.

GUIDELINES TO FOLLOW

Making delicious fresh pasta in the PastaMatic® is quick and easy and practically foolproof if you follow a few simple guidelines each time you use the machine.

Please review this selection carefully. It describes some basics about flour, measuring dry and liquid ingredients, and most critically - dough consistency - as they relate specifically to the PastaMatic®. Even experienced pasta makers should become familiar with this information because every machine and every method is different.

After some practice with a few batches of pasta, you shouldn't have to refer to these pages again. The process is that simple.

ABOUT FLOUR AND DOUGH

At first USE ONLY BLEACHED, ALL-PURPOSE FLOUR for best results in the PastaMatic®.

That said, keep in mind that it's in the nature of flour to vary in the amount of liquid it will absorb, and that in turn affects how the dough will turn out.

You could prepare the same recipe every day for a month and notice a difference in the dough. Why? The dough might vary if the humidity in your kitchen changes because of the weather of the season, if you try another brand of flour or even if you use a new bag of the same brand.

THE KEY TO PERFECT PASTA

Perfect PastaMatic® Pasta results from the proper type of dough. The dough is ready when it becomes moist pieces that are about the size of shelled walnut halves.

Before adding a disc and shaping the pasta, turn off the machine, remove the cover and check the dough all the way through.

The dough is too dry if...it feels grainy and looks crumbly. To correct, replace the cover and slowly add a teaspoon of water through the opening. Let it run several more minutes and check again.

Repeat if necessary.

The dough is too wet if... it feels sticky and is in large, smooth balls.

To correct, sprinkle one tablespoon of flour evenly over the dough in the bowl.

Replace the cover and run the machine for few more minutes.

Check again and repeat if necessary.

Don't worry, you can't overknead dough.

The most important thing to remember about making pasta in the PastaMatic® is that you need to get the dough to the proper consistency everytime. It should be in moist lumps of dough (about the size of shelled walnut halves) from top to bottom. That's it!

MEASURING THE FLOUR

Measuring flour by weight gives the most accurate results.

If you think that you will be making pasta often, consider purchasing a small kitchen scale; you'll find it useful.

The Pasta recipes in the booklet are expressed in terms of weight, usually one or two pounds of flour are called for. Two pounds of UNSIFTED all-purpose flour equals approximately 6^{1/2} cups of flour.

If you can't use a scale, then use a measuring cup and fill by spooning flour loosely into the cup, then level with a sweep of a knife or spatula.

Remember: weighing flour will give you more consistent results every time.

Using a cup is not as consistent; if you do measure with a cup, you may have to make adjustment to the dough - a little more flour or a little more liquid - to get it to the proper consistency.

The important thing is to get to know what the dough should look like and know what you need to do to produce it.

ALWAYS SIFT THE FLOUR after measuring, whether with a scale or measuring cup, to make the texture as smooth as possible.



MEASURING THE LIQUID

(water or eggs)

The PastaMatic® has its own special liquid measuring cup. Examine it carefully. There are several liquid levels marked on the cup. On the right are indicated levels when using water for 1/2 lb flour, for 1lb flour, for 1^{1/2} lbs flour and for 2 lbs. flour. On the left are the levels when using eggs. Notice that the egg levels are relatively higher than the water levels. This is because eggs are denser than water. Again, keep in mind that these levels cannot always be a precise guide because of the variability of flour, so don't go by the recipe alone.

ALWAYS CONFIRM BY SIGHT AND TOUCH THAT THE DOUGH IS READY, IF IT ISN'T, ADD MORE FLOUR OR LIQUID.

The key to wonderful pasta with the PastaMatic®: produce a dough that is right for this machine.





It may not look like other pasta doughs, conventional bread dough or cookie batter or like anything else you've ever prepared, but that's what it needs to resemble to make good PastaMatic pasta.

If it is wet and sticky and forms a large smooth ball, or if it is dry and floury, it won't extrude properly and may even damage the machine.

Now that you know what the dough must look like, aim for this result every time and you'll never have a problem. Stop the machine, and check the dough after the 10-15 minutes of kneading; if it is breaking into clumps, that's good.

Then, before starting the extrusion step, CHECK THAT IT IS IN LUMPS ALL THE WAY THROUGH TO THE BOTTOM OF THE BOWL; MOVE THE DOUGH AROUND TO LOOK FROM TOP TO BOTTOM.

If it is too dry and that even includes a dough that has some lumps but is mostly crumbly bits, add a little water (a teaspoon at a time) and let the machine knead the mixture until it looks ready.

If it is too wet, sprinkle on a tablespoon or two of flour and knead until fully incorporated and the dough completely separates into walnut size pieces.

REMEMBER, YOU MAY HAVE TO ADJUST THE AMOUNT OF FLOUR OR LIQUID CALLED FOR IN THE RECIPE TO GET A PROPER DOUGH; ON THE OTHER HAND, THE DOUGH MAY BE JUST RIGHT WITHOUT CHANGES AT ALL.

THAT'S PROBABLY WHAT WILL HAPPEN, IF YOU'VE MEASURED ACCURATELY.



MAKING THE PASTA (Step-by-step to perfect pasta)

Chose your recipe.

We suggest starting with the basic egg pasta recipe found in the recipe book as an introduction. Before you begin, have a clean surface or a plate ready for the pasta as it comes out of the machine, and a sharp knife close at hand to cut the strands into the desired lengths. Also, if you are cooking the pasta immediately after it is made - and that's what we recommend, have a large pot of salted water heating on the stove while you prepare the dough.

Follow the directions shown in "Step-by-step to perfect pasta" on the next pages.

NOTE: LET THE MACHINE RUN AT LEAST 10 MINUTES FOR ANY RECIPE.

The dough may require additional time if it's necessary to add more flour or liquid.

After 10-15 minutes, check the consistency of the dough. Use the handle of a wooden spoon to move the dough around top to bottom to be sure the dough is completely in walnut-sized pieces, WITHOUT ANY DRY, FLOURY AREAS ALL THE WAY TO THE BOTTOM OF THE BOWL. If it isn't, continue to knead.

It is important to review all these instructions before you begin. Then, if you have any questions, call Customer Service at 1-201-939-2555 Monday to Friday:

9.30 am to 4.30 pm Eastern Time.

1) ASSEMBLE THE MACHINE

Be sure the shutter slide is all the way in its slot. If it isn't, flour could fall in the rotary housing and damage the machine. Look down inside the mixing bowl to see that the slide completely closes off the opening in the bottom of the bowl.



2) PUT THE FLOUR IN THE BOWL

Measure the flour exactly as described in the section on page 7 (refer to it as a reminder, if necessary). Put the flour into the mixing bowl and replace the cover.



3) ADD THE LIQUID

Measure the liquid using the PastaMatic® measuring cup. Turn on the machine by pushing the button.

Then VERY SLOWLY (take a full minute to do this), add the liquid to the flour 1 tablespoon at a time by pouring it through the opening in the cover, letting the flour absorb the liquid as you pour.

Then let the machine run another 10 minutes to mix the flour and the liquid together.



4) KNEAD THE DOUGH

Remove the cover to check the dough (this will stop the machine).

The dough should start to clump into pieces.

CORRECT THE DOUGH NOW, IF NECESSARY.

If it looks too wet and smooth, add a little more flour, then put the cover back on to start kneading. If it looks floury, dry and crumbly (even if there are SOME walnut-sized lumps), put the cover back on and add water in the teaspoons while kneading until the dough is moist, but not sticky.

Knead another 10 minutes and check again. Look top to bottom; the dough can look right on top, but the rest may not be mixed enough or is the wrong consistency.



5) EXTRUDE SOME DOUGH TO CLEAR THE HOUSING

When the dough is the proper consistency all the way through, remove the shutter slide, but don't have a disc on yet.

Let the machine run until dough starts to come through the open end of the rotary housing. **THIS IS A VERY IMPORTANT STEP;** it cleans out any flour that may have fallen onto the housing and that may damage the machine.

After about 2 golf-ball-size pieces of dough come through, stop the machine, cut off the dough and put back in the bowl.



6) NOW PUT ON THE DISC

Select the disc with the shape you want to make.

Rinse the disc under running water to lubricate openings (pasta will extrude more smoothly if you do).

Place the disc over the mouth of the housing.

Hold the disc in place with one finger in the center, fit the ring nut onto rotary housing threads. Tighten snugly with the wrench by turning clockwise.



7) EXTRUDE THROUGH THE DISC (SHAPING THE PASTA).

Run the machine until the dough starts to extrude.

With a sharp knife, cut off the first few inches of pasta and put it back into the bowl. The pasta should now extrude smoothly.

Cut strands into desired lengths.

Although not essential, pieces cut to the same size will cook in the same amount of time.



CHANGING DISCS:

If you want to make different shapes of pasta from the same batch of dough, just stop the machine and remove the ring nut and disc. Set a new disc in place and replace the ring nut. Now, continue with the extrusion.

8) FINISH OFF

When all of the dough is out of the mixing bowl and very little is extruding, stop the machine, remove the ring nut and disc and turn the machine back on to extrude any dough still in the rotary housing; discard this little bit of dough.

9) DISASSEMBLE AND CLEAN

Now remove the lid, unscrew the blade locking nut, lift off the blade and lift out the bowl. Next, push out the rotary screw toward the front and slide out the extruder housing by pulling it out sideways (it won't come out unless the bowl is already removed). (Hint: let the pasta dry out, then a firm tap will make it fall off the various parts). Put parts only on the top rack, of a dishwasher.



COOKING THE PASTA

Always cook pasta in plentiful salted water. Using plenty of water allows the strands ample room to move around without sticking to one another. Adding salt to the water is essential for flavor. Our pasta recipes do not contain any salt. This is not an oversight. We find that pasta made without salt is more tender. It gets enough salt flavor from the cooking water.

Figure one tablespoon regular salt per gallon of boiling water. Plan on 2 gallons (8 quarts) water for every recipe of about 1^{1/2} Lbs. of pasta. The recipes of PM 1000 make about 2 Lbs. of pasta. While the recipes of PM 1400 model make about 3 Lbs. of pasta. When in doubt, it is always better to have too much water. The fresher the pasta, the faster it will cook.

Our cooking times are guidelines only. The most reliable way to cook PastaMatic® pasta is as follows: bring a large pot of water to a boil, then add salt (plus 1 tablespoon oil, if desired, to keep pasta strands from sticking). Next, add the pasta to the boiling water slowly enough so that the water is always boiling. Start tasting the pasta after about 30 seconds, checking every 30 seconds or so until it is cooked AL DENTE (firm to the bite).

REMEMBER, FRESH PASTA COOKS MUCH MORE QUICKLY THAN BOXED VARIETIES.

Tubular pastas take longer to cook than solid strands; plus, the longer the tubes, the longer cooking time.

This isn't the case, though, with solid strands of pastas, like spaghetti or fettuccine; for these, cooking time depends on their thickness, not their length.

When done, drain all the water away with a colander. Serve the pasta immediately.

STORING THE PASTA

The pasta made from this extrusion type machine is best when eaten immediately after it is made. If you want to make it ahead of time, you can, but it will take a little longer to cook as it will have dried somewhat.

For use within several hours, wrap the pasta airtight in plastic wrap and store in the refrigerator.

For longer storage, freeze the dough, wrapped airtight in plastic wrap and a layer of aluminum foil.

TROUBLESHOOTING HINTS...

WHAT TO DO IF..

...PASTA STICKS TOGETHER AS COMES OUT OF MACHINE

This may happen more likely if the strands are thin but the real reason is because the dough was too wet before the extrusion. Lightly oil or flour your hands and run the pasta through to coat it as it comes out of machine.

Remember to check the dough the next time for proper consistency before you begin to extrude.

...STRANDS AREN'T ALL THE SAME LENGTH

Hold strands out as they extrude, or bottom strands will be shorter than upper strands.

...STRANDS ARE RAGGEDY ALONG THE EDGES

This should improve somewhat as the dough extrudes and the disc gets warmer. It won't affect the finished pasta, but only the first 20" to 25" of pasta. Cut the strands that are raggedy along the edges and put them back into the bowl.

...DOUGH REVOLVES AROUND BLADE AND ISN'T PUSHED OUT BY KNEADING FOOT; STRANDS COME OUT GUMMY AND STICK TO EACH OTHER.

The dough is too wet. Replace shutter slide and remove disc. Add a little more flour and knead until proper consistency, at least 5 minutes more.

Then remove the slide, attach the disc and continue the extrusion process.

...COVER POPS OPEN AND STOPS THE MACHINE

Push dough down or remove some of the dough so that it won't rise all the way up the bowl to the cover as it kneads; add dough back later.

...DOUGH IS ALMOST USED UP AND WHAT REMAINS WON'T GO THROUGH

Stop the machine, remove cover and break remaining dough into pieces and push down hole. Dough should now come through disc. This can happen if the dough was too wet before the extrusion.

Remember to check the dough the next time for proper consistency before you begin to extrude.

...FLOUR SPRINKLES OUT OF SHUTTER SLIDE OPENING WHILE PASTA IS EXTRUDING

Don't pull the slide out completely; you can leave it in partway as long as it doesn't block the dough from dropping into the rotary housing chamber.

...YOU WANT A QUICK WAY TO CLEAN THE PARTS AFTER MAKING THE DOUGH

Let the pasta dry after disassembling the housing and discs. Just tap each piece on a hard surface, and the dried pasta will fall right off.

...DOUGH STICKS IN DEEP SLOTS OF SOME DISCS AND IS HARD TO FLAKE AWAY TO CLEAN

Put disc in freezer for 10 minutes, tap on a hard surface and clean up with a nut pick if necessary.

(The frozen dough should come off easily)

...YOU DON'T WANT TO COOK THE PASTA RIGHT AWAY

Wrap airtight in plastic wrap and refrigerate for several hours.

Or, the dough can be wrapped airtight in plastic wrap or aluminum foil, and frozen until you want to use it.

RECIPES

Now that you know how to make perfect pasta in the PastaMatic® every time, you're ready to start.

You will find an exciting variety of recipes in this booklet, some Italian, others not, including ones for delicious pasta flavored with such healthy ingredients as spinach and tomato, plus few basic sauces to get you going.

But that's not all. This machine is so versatile, you can also use it to prepare wrappers for won tons and egg rolls, dough for bread sticks and pretzels; even tortilla chips and cookies.

All the recipes for these delicious foods are on the following pages. They're designed specifically for the PastaMatic®. We suggest that you use only our pasta recipes with this machine for the most successful result.

Pasta and Sauces

For many pastas, the simplest sauce...tossing barely cooked pasta with olive oil or butter, seasoned with salt and pepper, and perhaps some garlic and cheese...is plenty. Everything else is extra. Since the pasta is so good, you may want to use less sauce, like the Italians.

They mix the sauce with the pasta that has been coated with a little oil and seasoned as we've just described. Italians also know that there is a specific sauce for each shape of pasta.

In general, all the solid, round pastas such as cappellini, spaghetti and spaghettoni are paired with oil-based rather than cream and butter sauces.

The thin cappellini, also called spaghettini, is considered a perfect match for seafood sauces, particularly those made with clams and scallops. One could write a book just on appropriate sauces for spaghetti!

A quick and popular dish is spaghetti a la carbonara with sauce of pancetta, eggs, cheese, and plenty of ground pepper. Another wonderful match to spaghetti is a traditional sauce of slow-cooked smothered onions, or another that pairs tuna and tomatoes.

Spaghettoni, somewhat thicker than spaghetti, holds up well to a Sicilian sauce of eggplant and ricotta, as well as all the tomato based sauces.

Chitarre stands by itself, being neither round nor flat but, in fact, square. It gets its name from the guitar-like instrument with steel strings that is used to cut it into long strands. In the Abruzzo it is served with a chopped lamb sauce.

The same shape in egg pasta, tonnarelli, is often served with a mushroom sauce.

Thin, flat pasta, called tagliatelline or linguine, is often matched with a light tomato sauce which won't overpower its delicate shape.

The wider tagliatelle, fettuccine, can stand up to a meat sauce such as one with chicken livers, as well as being the complement for cream sauces as in fettuccine all' Alfredo.

They also appear in less usual dishes - a souffle with a base of spinach tagliatelle, for example, and with bechamel (white) sauce. These tagliatelle can also be cut into 1/4 inch squares to make quadrucci, delicious in soup.

The still wider tagliatelle medie (medium) and grande (large) can hold their own in even heartier sauces made with hare and other game.

Lasagne noodles, sfoglie, are perhaps the most versatile of all. They are the essential ingredient of a whole family of baked dishes and also can be cut into pieces to make tortellini and ravioli. Their stuffings include delicate ricotta and spices, gorgonzola, and seasoned meats.

A speciality in Ferrara is tortellini stuffed with pumpkin and amaretti, served with a butter and cream sauce.

Along the Italian Riviera, stuffing often include fish.

Baked lasagnes can have layers of sausage, ricotta and bechamel sauce as well as tomato, but one of the most interesting is a speciality of Arezzo, where a rich duck sauce is the magical ingredient. Tabular pastas are the sturdiest family, ready to withstand the weight of almost any heavy sauce.

In Palermo, the thin bucatini are often served with sardines, anchovies, pine nuts and raisins.

They are also popular Amatriciana style with a sauce of tomatoes, pancetta and cheese, spiced up with a sprinkling of hot red pepper.

These sauces can be served with the slightly larger bucato. Penne are distinctive because the ends are cut on the diagonal rather than straight across. If you care about authentic, be sure to follow suit. The shape works well with just about anything but seafood sauces.

In Palermo, they like it with ricotta and spinach.

In Naples, macaroni is gallantly treated to a sauce of roasted red peppers, basil, garlic and cheese. It also makes a good match for an artichoke sauce.

The list of shapes and sauces could go on and on. The rules needn't be followed, but they do provide inspiration and a starting point for you to follow in the world of pasta.

EGG PASTA

EGG PASTA	MOD. 1000	MOD. 1400
Bleached all-purpose flour	1 1/2 lbs	2 lbs
Eggs to the "Egg level" of the liquid measuring cup for	1 1/2 lbs flour (about 6 1/2 large eggs)*	2 lbs flour (about 8 1/2 large eggs)*
Mixing time	10-15 minutes	
Makes about	2 1/4 lbs of pasta	3 lbs of pasta
Recommended discs	all pasta shapes	
Cooking time	3-7 minutes	3-7 minutes
*To use a partial egg, lightly scramble it before pouring it into the measure. You may substitute water for the partial egg.		

To the Italians, egg pastas are noodles...and they are always flat. This is an excellent basic recipe.



Place the flour in the bowl and lock the cover in place. With the machine running, slowly pour the eggs in (you don't need to break the yolks first) as explained in the general procedure. Let the

machine run for at least 5 to 10 minutes to mix the flour and eggs together and check the consistency too see if the dough is forming walnut sized lumps from top to bottom. If it's too wet or too dry add water or flour as covered in the instruction booklet.

When the dough is the proper consistency, let it knead for about five more minutes.

WATER PASTA

WATER PASTA	MOD. 1000	MOD. 1400
Bleached all-purpose flour	1 1/2 lbs	2 lbs
Water to the "water level" of the liquid measuring cup for	1 1/2 lbs flour	2 lbs flour
Mixing time about	10 minutes	10 minutes
Recommended discs:	all pasta shapes	
Cooking time	3-7 minutes	3-7 minutes

This basic, non egg pasta is a good choice for those who have to watch their egg intake. It pairs well with traditional tomato and meat sauces, in fact, just about any sauce you can think of. Place the flour in the bowl and lock the cover in place. With the machine running, slowly pour in the water as explained in the instructions. Let the machine run for about five minutes to mix the flour and water together and check the consistency to see if the dough is forming walnut sized lumps from the top to bottom. If it is too wet or too dry, add water or flour as covered in the instruction book. When the dough is the proper consistency, let it knead for about five more minutes. Cooking time: the round and flat pastas will cook in about 3 min. and the two inch long tubular pastas in about five to seven minutes.

SEMOLINA PASTA

SEMOLINA PASTA	MOD. 1000	MOD. 1400
Semolina flour	3 1/2 cups	5 cups
All-purpose bleached flour	1 1/2 cups	2 cups
Water to the "water level" for	1 1/2 lbs flour	2 lbs flour
Or		
Eggs to the "egg level" for	1 1/2 lbs flour	2 lbs flour
Kneading time	8-12 minutes	10-15 minutes
Makes about	2 1/4 lbs pasta	3 lbs pasta
Recommended discs	All, except 1, 9, 21	
Cooking time	5 - 8 minutes	

Most quality commercial pasta is made with semolina flour.

You can make semolina dough in the PastaMatic if you use a blend of semolina flour and all-purpose flour (always use at least 25% all-purpose flour), as Semolina dough tend to be thicker and drier than dough made entirely with all-purpose flour, it's best to try this recipe after you've had some experience with the basic Egg Pasta. That way, you'll be very familiar with the machine and the correct dough consistency. A few points to keep in mind:

semolina dough will expand more than a dough made only with all-purpose flour. Also, semolina dough will extrude very slowly at first, then much faster after a few minutes. Also, the first 20 to 25 inches of dough will have ragged edges, but this is to be expected. Just cut it off and put it back in the bowl to be extruded again. Place the flour in the bowl and lock cover in place. With the machine running, slowly pour the eggs in as explained in the instructions. (if it looks too wet or too dry correct as instructed and let it knead for five more minutes).

SPINACH PASTA

SPINACH PASTA	MOD. 1000	MOD. 1400
Bleached all purpose flour	1 1/2 lbs	2 lbs
Cooked squeezed dry spinach chopped very fine	3 oz. (about 6oz. raw)	4 oz. (about 1/2 lb raw)
Large eggs	5	6 1/2
Kneading time about	10 minutes	10-15 minutes
Makes about	2 1/4 lbs pasta	3 lbs pasta
Recommended discs:	All pasta shape discs except 1, 21	
Cooking time	4-6 minutes	

The beautiful green color of this pasta always goes well with a rich red tomato sauce...pleasing to the eye and the palate. Try mixing equal parts of spinach linguine and egg linguine for what the Italians call "paglia e fieno"...straw and hay. Place the flour and spinach in the bowl and lock the cover in place. With the machine running, slowly pour in the eggs (with the yolks whole). Let run for 10 to 15 minutes and check the consistency as instructed. Add water or flour if needed to make the walnut size lumps. Then let the machine knead for more 5 minutes or until the whole mixture is green throughout.

TOMATO PASTA

TOMATO PASTA	MOD. 1000	MOD. 1400
Bleached all-purpose flour	1 1/2 lbs	2 lbs
Tomato Paste	9 tablespoons	12 tablespoons
Water measured to the	"water level" for	"egg level" for
	1 lb. flour less	1 lb flour
	1 tablespoon	
Kneading time about	10 minutes	10 -15 minutes
Makes about	2 1/4 lbs pasta	3 lbs pasta
Recommended discs:	All pasta shape discs	
Cooking time	5-8 minutes	

(Try this with mushrooms sauteed in olive oil).

Place the flour and tomato pasta in the bowl and lock the cover in place. With the machine running, slowly pour in the water through the hole in the top of the lid. Let it run for 5 to 10 minutes and check the consistency as instructed. Add water or flour if needed to make the walnut size lumps. Then let the machine run for 5 more minutes. Total mixing time will be 10/15 minutes, until the dough has an even color.

WATERCRESS PASTA

Cook four bunches of watercress in boiling, salted water for 6 minutes. Drain, rinse, and thoroughly squeeze dry, then chop very finely. You should have 4 to 6 tablespoons of watercress. Substitute this for the spinach in spinach pasta, and knead the dough the same way until the lumps are all uniformly green. Total mixing time about 10-15 minutes.

WHOLE WHEAT PASTA

WHOLE WHEAT PASTA	MOD. 1000	MOD. 1400
Whole wheat (Durum wheat) flour	3/4 lb	1 lb
Bleached all-purpose flour	3/4 lb	1 lb
Water measured to the	"water level" for	"water level"
	1 1/2 lbs flour	2 lbs flour plus
	plus 1tbls water	2 tbls water
Kneading time about	10 minutes	10-15 minutes
Makes about	2 1/2 lbs pasta	3 lbs pasta
Recommended discs	All discs	
Cooking time	4-6 minutes	

Although not traditionally Italian, this is healthy and delicious.

Place the flours in the bowl and lock the cover in the place. With the machine running, slowly pour the water in through the hole in the lid. Let it run for five minutes and check the consistency through.

Total mixing/ kneading time is 10 to 15 minutes.

BUCKWHEAT PASTA

BUCKWHEAT PASTA	MOD. 1000	MOD. 1400
Dry active yeast	1/4 oz.	1/2 oz.
	(1package)	(2 package)
Flat beer at room temperature	see directions	
Buckwheat flour	6 oz	1/2 lbs
All purpose flour	18 oz	1 1/2 lbs
Kneading time about	10 minutes	10-15 minutes
Makes about	2 1/4 lbs pasta	3 pasta
Recommended discs:	5, 6, 7, 8, 9, 24	
Cooking time	3 to 5 minutes	

Try this for dessert, cut into fettuccine strips, tossed with butter, sugar and raisins. Put the yeast in the liquid measure and add flat beer until it reaches the water level for 1 1/2 lbs flour (mod.1000) or 2 lbs flour (mod.1400) and set it aside for ten minutes.

Put the flours in the bowl and lock the lid in place.

With the machine running, slowly pour the dissolved mixture through the hole in the lid. Let the machine run for five minutes and check the consistency as instructed. Add water or flour as needed to make the walnut size lumps. Then let it run for five minutes to be sure that the lumps are all the way through the dough.

EGG WHITE PASTA

EGG WHITE PASTA	MOD. 1000	MOD. 1400
Bleached all purpose flour	1 1/2 lbs	2 lbs
Large egg whites	9	12
Kneading time about	8-10 minutes	10-15
minutes		
Makes about	2 1/4 lbs	3 lbs
Recommended discs:	1, 2, 4, 5, 6, 7, 21	
Cooking time	3 to 6 minutes	

This delicate pasta has a porcelain look to it when properly prepared. Place the flour in the bowl and lock the cover in place. With the machine running, slowly pour the egg whites through the hole in the lid.

Let the machine run for 10 minutes and check the consistency as instructed. Add water or flour as needed to make the walnut size lumps.

EGG YOLK PASTA

EGG YOLK PASTA	MOD. 1000	MOD. 1400
All- purpose flour	1 ^{1/2} lbs	2 lbs
Large egg yolks	24	32
Kneading time about	8-10 minutes	10-15 minutes
Makes about	2 ^{1/4} lbs pasta	3 lbs pasta
Recommended discs:	5, 6, 7, 9, 24	
Cooking time	3 to 5 minutes	

These are even richer than ordinary egg pasta.

Do not overcook, or they will toughen. Same procedure as above. Let the machine run until the dough is kneaded and has an even color.

Note: You can substitute quick-mixing flour for the all-purpose flour.

PASTA ALLA PANNA

This is a basic cream sauce. Follow it or one of the variations, or make up your own. Be generous with the pepper.

PASTA ALLA PANNA	MOD. 1000	MOD. 1400
One recipe fresh egg pasta	2 ^{1/4} lbs pasta	3 lbs pasta
Salt in the boiling water	4 ^{1/2} tablespoons	6 tablespoons
Unsalted butter	9 tablespoons	12 tablespoons
Heavy cream	3 cups	4 cups
Freshly grated Parmesan cheese	2 cups	3 cups
	Freshly ground pepper	
Serves	6 to 8	10

Brings 3 gallons of water to a boil and add the salt and pasta. Cook until the pasta is "al dente". Drain well and toss with the butter. While the pasta cooks, heat the cream in a saucepan just until hot.

Add the cream and cheese to the pasta, tossing until the pasta is evenly coated.

Season to taste with salt and pepper, being generous with the pepper. Serve immediately.

VARIATIONS:

Add a smashed garlic clove to the saucepan while heating the cream.

Remove before tossing with the pasta.

Alternatively, cut 12 ounces thinly sliced prosciutto into the strips and toss with pasta and sauce.

TOMATO SAUCE

TOMATO SAUCE	MOD. 1000	MOD. 1400
Fresh pasta	2 ^{1/4} lbs	3 lbs
Olive oil (Extra Virgin)	1/4 cup	1/2 cup
Chopped onion	3/4 cup	1 ^{1/2} cup
Chopped garlic	1 ^{1/4} teaspoons	2 ^{1/2} teaspoon
(35- ounce) can Italian plum tomatoes drained	1 can	2 cans
Dry white wine	1/2 cup	1 cup
Salt	3/4 teaspoon	1 ^{1/2} teaspoons
Freshly ground black pepper	1/4 teaspoon	1/2 teaspoon
1-inch strip orange zest	1	2
Sugar	a pinch	a pinch
Chopped parsley	2 tablespoons	1/4 cup
Makes about	2 ^{1/2} cups	5 cups

Use this as is or as a base for a meaty Bolognese sauce. Heat the oil in a saucepan and add the onion and garlic. Cook, stirring occasionally, for about 4 minutes, or until the onions are soft but not brown.

Add the tomatoes, wine, salt, pepper, orange zest and sugar. Cook over medium-low heat until the sauce is thickened and the flavors marry, 45 minutes to 1 hour. Stir in parsley.

BOLOGNESE SAUCE

This hearty sauce is particularly good with tubular pastas, like penne, as well as flat noodles, either egg or spinach flavored. Follow the recipe for Tomato Sauce, adding 1/2 lb ground pork and 1lb ground beef to the pan after the onions are soft.

Cook until the meats are brown. Drain off the fat before adding remaining ingredients.

For a creamier sauce, add 1 cup heavy cream with the tomatoes.

PESTO SAUCE

PESTO SAUCE	MOD. 1000	MOD. 1400
Fresh pasta	2 ¹ / ₄ lbs	3 lbs
Fresh basil	3 packed cups	4 packed cups
Cloves garlic	3	4
Extra vergin olive oil	1/2 cup	2/3 cup
Freshly grated Parmesan cheese	6 tablespoons	8 tablespoons
Toasted pine nuts	1/4 cup	1/3 cups
Makes about	1 ¹ / ₄ cups	1 ² / ₃ cups

This uncooked sauce is wonderful tossed with freshly cooked egg noodles or potato gnocchi. Just use enough to evenly coat the pasta, don't let it swim. If you have any extra, stir into your minestrone for a breath of basil or freeze until you crave it again.

Put the basil and garlic in the work bowl of a food processor.

Process until finely chopped. While the machine is running, gradually pour in the olive oil.

Add the cheese and pine nuts. Process until fairly smooth in texture.

SOBA

SOBA	MOD. 1000	MOD. 1400
All- purpose flour	1/2 lb	2/3 lb (oz 2 ¹ / ₂ cups)
Buckwheat flour	1 lb	1 ¹ / ₂ lbs (or about 5 cups)
Salt (very fine)	1 ¹ / ₂ teaspoons	2 teaspoons
Eggs (large)	4	6
Water	see directions	
Kneading time about	10-15 minutes	10-15 minutes
Makes about	1 ³ / ₄ lbs	2 ¹ / ₄ lbs
Cooking time	4-5 minutes	4-5 minutes
Recommended discs:	2, 3, 5 or 6	

Made without yeast and beer, this Japanese buckwheat pasta has a stronger flavor than the other buckwheat recipe. In Japan, they eat it hot or cold, usually as a main luncheon course. For a festive touch, try it cold with the oriental vinaigrette found in the next recipe. It can also be tossed into a hot broth or soup with vegetables.

Put the flour in the bowl with the salt, and lock the cover in place. Put the egg yolks in the liquid measuring cup and add water until reaches the "egg level" for 1¹/₂ lb flour (PM 1000) or 2 lbs of flour (PM 1400). With the machine running, slowly pour the liquid through the hole in the top of the lid. Let the machine run for 10 minutes and check the consistency as directed in the instruction section. Add water or flour as needed to make walnut sized lumps. Then, let it run for 5 more minutes to be sure that the lumps are throughout the dough mixture.

Rinse in cold water after draining.

SOBA VINAIGRETTE SALAD

SOBA VINAIGRETTE SALAD	MOD. 1000	MOD. 1400
Large black chinese mushroom		
seared in water	7	10
Sesame oil	1/4 cup	scant 1/2 cup
Soy sauce	1/4 cup	scant 1/2 cup
Black chinese winegar	scant 1/4 cup	1/3 cup
Sugar	3 tablespoons	4 tablespoons
Salt	1 tablespoons	1 ¹ / ₂ tablespoons
Hot pepper oil	1 to 1 ¹ / ₂ tablespoons	2 tablespoons
Heaping tablespoons scallion rings, green and white parts	6	8
Packed sliced cilantro or coriander leaves	3 tablespoons	4 tablespoons
	1 recipe soba	1 recipe soba

Add the sauce while the pasta is still warm so it absorbs the flavor and then chill it thoroughly.

Drain the mushrooms and squeeze dry. Remove the stems, discard, and cut the mushrooms into thin slices.

In a bowl, combine the mushrooms and remaining ingredients, except the scallions and coriander. Pour over the soba and mix well with your hands. Add the scallions and coriander, and mix again.

Serves 8 to 12 as salad or first course.

POTATO GNOCCHI

These rich potato gnocchi are typical of the florentine

POTATO GNOCCHI		MOD. 1000	MOD. 1400
Maine Potatoes		1 1/2 lbs	2 lbs
All purpose flour		1 cup plus 2 tablespoons	1 1/2 cups
Kneading time about minutes		10-15 minutes	10-15
Makes about		2 lbs	3 lbs
	Assembly		
Unsalted butter		8 tablespoons	10 tablespoons
Salt		1/4 teaspoon	1/2 teaspoon
Tabasco sauce		1/4 teaspoon	1/2 teaspoon
Grated Parmesan cheese		6 tablespoons	1/2 cup
Serves		6- 8	10-12

style. They make an excellent first course on their own or may be a side dish with a simple main course. You might also try these with Pesto or Tomato Sauce. Scrub the potatoes under running water with a vegetable brush. Boil the unpeeled potatoes in a generous amount water, covered with the lid ajar, for 50 to 55 minutes, or until done. When cooked, drain thoroughly and peel. When cool enough to handle, quarter the potatoes and allow them to cool down to room temperature. This is very important so that the potatoes don't give off any heat or moisture in the machine. Put the potatoes through a ricer or food mill. First put the flour into the bowl and then add the riced potatoes. Lock the cover in place. Let the machine run for 1 minute. The mixture will not be thoroughly blended. Dust you fingers with flour, as the dough may be slightly sticky. Fit the machine with the gnocchi disc (18), and extrude the dough, cutting it in 1-inch pieces with a floured, knife. Place the gnocchi on a lightly-floured board, then gently turn in the edges to form each gnocchi into a shell shape, ridged side out. Fill a wide skillet with about 2 inches of salted water and bring it to a boil. Lower the heat so the water simmers and add the gnocchi in a single layer. They should quickly float to the surface. Let them cook 10 seconds longer. Remove with a slotted spoon and keep warm. Continue in this way until all the gnocchi are cooked. Keep warm.



These Roman style gnocchi, made with semolina, are a

GNOCCHI ALLA ROMANA		MOD. 1000	MOD. 1400
Water		1 cup	1 1/2 cups
Milk		1 cup	1 1/2 cups
Salt		1 1/2 teaspoons	2 teaspoons
Semolina		1 cup	1 1/2 cups
Unsalted butter, melted		4 tablespoons	6 tablespoons
Freshly grated Parmesan cheese		2/3 cup	1 cup
Egg yolks		3	4

chewy and cheese treat, baked with some butter and Parmesan, or with the Tomato Sauce Gratiné (bake for 15 min. at 300°). Place the water and milk in a saucepan over medium heat. Add the salt and bring to the boiling point. Reduce the heat and gradually stir in the semolina, taking care to avoid lumping. Remove the pan from the heat, stir in the butter and grated cheese. When thoroughly blended, mix in the egg yolks. Scrape the mixture into the bowl and lock the cover in the place. Run the machine for 5 minutes to knead. Fit the machine with the gnocchi disc (18), and extrude the dough, cutting it into 1-inch pieces. Place them in a single layer on wax paper. Gently turn the edges inward to form shell shapes, ridged side out.

GNOCCHI WITH TOMATO SAUCE GRATIN

GNOCCHI WITH TOMATO SAUCE GRATIN		MOD. 1000	MOD. 1400
		1 Recipe gnocchi alla romana	
Tomato sauce		2 1/2 cups	4 cups
Freshly grated parmesan cheese		1/2 cup	3/4 cup
Mozzarella cheese cut into 1/4- inch pieces		1/2 lb	3/4 lb
Serves		8	12

Because the gnocchi are so fresh, it is not necessary to poach them before broiling them. However, should that be your preference, cook the gnocchi in simmering (not boiling) water for 5 minutes, toss with hot tomato sauce and sprinkle the cheeses on top. Butter one large flat casserole. Heat the broiler until hot. Divide the gnocchi among the dishes and cover evenly with sauce. Sprinkle the Parmesan on top and dot with mozzarella. Place under the broiler about 6 inches from the heat. Cook until bubbly and browned.

GNOCCHI ALLA ROMANA

PIZZA WITH TOMATO AND CHEESE

PIZZA WITH TOMATO CHEESE	MOD. 1000	MOD. 1400
Dough:		
Dry active yeast	1 package (1/4 oz)	2 packages (1/4 oz each)
Sugar	1 tablespoon	2 tablespoons
Warm water to the water level for	1 1/2 lbs flour (less 3 tablespoons)	2lbs flour (less 1/4 cup)
All purpose flour	1 lbs	2 lbs
Salt	1 1/2 teaspoons	2 teaspoons
Extra virgin olive oil	3 tablespoons	1/4 cup
	Assembly:	
Tomato sauce	1 1/2 cups	2 1/2 cups
Thinly sliced mozzarella cheese	4 1/2 oz.	6 oz.
Serves	6	8

There are, of course, an infinite number of topping - this is just one to give you the basic idea.

Add the yeast and sugar to the water. Set aside for 10 minutes. Place the flour and salt in the bowl and lock the cover in place.

Run the machine for 30 seconds to aerate the flour. With the machine running, take 30 seconds to dribble in the oil. Slowly pour in the dissolved yeast mixture, as explained in the Instruction section, letting the machine run for 10 extra minutes.

Add more water or flour as needed, to make the dough the same consistency as pasta. When it is of the correct consistency, let the machine run until the dough is properly kneaded. Total mixing time will be about 15 minutes.

Leave the dough in the machine with the cover in place to rise for 1 1/2 hours, or until the dough doesn't bounce back when pressed with two fingers.

Remove the dough from the bowl and briefly squeeze out the air. Tear the dough into walnut-size pieces and return them to the bowl.

Fit the machine with the pizza disc (15). Extrude the dough in one long piece. Cut it crosswise into three equal pieces. Place the three pieces barely overlapping on an oiled baking sheet. Wet the overlapping edges and work the pieces together with your fingers.

Turn about 1/2 inch dough under all around, then pinch the edges all around so you have a raised border.

Brush the surface with olive oil. Cover with a kitchen towel and let rise for about 1 hour.

Heat the oven to 400°F. Spread the tomato sauce on the dough and cover with the cheese. Bake in the preheated oven for 20 to 30 minutes, or until the crust is brown.



BAKED LASAGNE

BAKED LASAGNE	MOD. 1000	MOD. 1400
Ricotta cheese	15 oz	15 oz
Salt	1/2 teaspoon	1/2 teaspoon
Freshly ground black pepper	1/4 teaspoon	1/4 teaspoon
Freshly grated nutmeg	1/8 teaspoon	1/4 teaspoon
Tomato sauce	5 cups	5 cups
Very fresh uncooked lasagne noodles	1/3 recipe	1/4 recipe
Freshly grated Parmesan cheese	1/3 cup	1/2 cup
Squeezed dry spinach	2 cups (about 3 1/2 to 4 lbs raw)	
Grated mozzarella cheese	1/2 lb	1/2 lb

Since your pasta is fresh and not boxed, it isn't necessary to boil the pasta before baking it. Try it with either egg or spinach noodles. Heat the oven to 350°F. Mix together the ricotta, salt, pepper and nutmeg. Set aside. Assemble the lasagne in layers in a 9x13-inch pan as follows: half the tomato sauce, half the Parmesan, half the mozzarella, the remaining pasta, sauce, ricotta mozzarella and Parmesan. Bake in the preheated oven for 30 to 40 minutes, or until bubbly and brown. Serves 6 to 8.

SWEET RAVIOLI OR TORTELLINI

SWEET RAVIOLI OR TORTELLINI	MOD. 1000	MOD. 1400
Filling:		
Walnuts	1/2 cup	2/3 cup
Raisins plumped in warm water drained well	6 tablespoons	1/2 cup
Dried currants plumped in warm water, drained well	6 tablespoons	1/2 cup
Orange marmelade	1/2 cup	10 tablespoons
Ground cinnamon	1/8 teaspoon	1/4 teaspoon
Dry breadcrumbs	6 tablespoons	1/2 cup
Assembly	1 Recipe Egg Pasta	

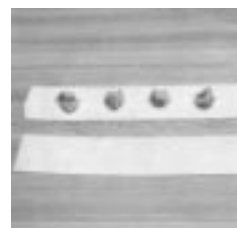
Place the walnuts in a food processor and process for a minute. Add the rest of the ingredients and process for another 2 minutes to make an even paste. Set aside in a bowl.

Assembly

1 recipe Egg Pasta

For ravioli: fit the machine with the lasagne disc (9), and extrude the dough in 8-inch lengths.

Place two strips of pasta side by side on your work surface. Evenly space four mounds (1 teaspoon each) of filling in a row across the strips, leaving a 1/2-inch border at the ends, top and bottom.



Dip a pastry brush in water and brush around the edges and between the mounds.



Place the second strip over the first, pressing to seal the edges and between the mounds.



With a sharp knife, cut between each ravioli so they are about 2 inches square. Separate the ravioli and press the edges all around with two fingers to be sure they are completely sealed.



Continue in this way until you have used up all the dough and filling. You should have 45 to 60 (mod.1000) or 60 to 80 ravioli (mod.1400). For the tortellini: fit the machine with the lasagne disc (9) and extrude the dough in long strips. Cut these into approximately 2-inch squares. Place a scant half teaspoon of the filling in the center of each square.



Brush the edges with water and fold the dough over the filling to form a triangle.



Press the edges to seal well. Moisten the bottom tips and bring them toward each other. Pinch to seal and set aside.



Continue in this way until all the dough and filling are used. Keep the tortellini from touching until they are cooked or they will stick together. You should have about 80 to 120 tortellini. To cook, follow either the recipe for Deep-Fried-Ravioli with Rum Syrup or Tortellini in Sweet Cream Sauce. If you prefer to have wider strips of pasta, you may use the wide width sheet for ravioli disc (24).

DEEP-FRIED RAVIOLI WITH RUM SYRUP

DEEP-FRIED RAVIOLI WITH RUM SYRUP	MOD. 1000	MOD. 1400
Rum Syrup:		
Sugar	3 cups	4 cups
Water	1 ^{1/2} cups	2 cups
2-inch pieces orange zest	6	8
Dark rum	3/4 cup	1 cup
Vegetable oil	2 to 4 cups	
Recipe Sweet Ravioli	1	1

Though in these recipes, the tortellini are cooked with a sweet cream sauce and the ravioli are deep-fried with a rum sauce, either pasta can be made with either sauce. Bring the sugar, water and orange zest to a boil. Stir until sugar is dissolved, then simmer for 10 minutes.

Remove from the heat and stir in the rum.

Heat a large deep pot, halfway filled with vegetable oil. Have ready a slotted spoon, absorbent paper, the rum syrup and a cake rack. When the oil is hot (approximately 375°F) drop in a few ravioli. Do not crowd the pot. Cook them 2 to 3 minutes, being careful to turn each one over so they brown evenly. When they are golden brown, remove them with a slotted spoon to drain on the absorbent paper for several minutes. Then dip each one in the rum syrup to coat and place them to cool on the cake rack. Continue in this way until all the ravioli are cooked and coated.

Serves 16 to 20.

TORTELLINI IN SWEET CREAM SAUCE

TORTELLINI IN SWEET CREAM SAUCE	MOD. 1000	MOD. 1400
Unsalted butter	4 tablespoons	5 tablespoons
Sugar	6 tablespoons	1/2 cup
Heavy cream	3 cups	4 cups
Ground cinnamon	3/4 teaspoon	1 teaspoon
Grated nutmeg	1/8 teaspoon	1/4 teaspoon
Freshly ground black pepper	1/4 teaspoons	1/2 teaspoon
Fresh lemon juice	1 ^{1/2} teaspoons	2 teaspoons
Brandy	2 tablespoons	3 tablespoons
	1 Recipe Sweet tortellini	

Bring a large pot of water to a boil. Add the tortellini and cook for 5 to 6 minutes, or until done.

Drain well and spread out in a single layer while making the sauce.

Melt the butter and sugar in a medium saucepan, stirring over low heat for 1 minute. Add the cream, cinnamon, nutmeg, pepper and lemon juice.

Bring to a boil and cook for 2 to 3 minutes, or until it becomes syrupy and thick. Toss the tortellini well into the cream and continue to cook gently for 2 minutes. Stir in the brandy.

Serve immediately.

Serves 12 to 20.

WON TONS

WON TONS	MOD. 1000	MOD. 1400
Filling:		
ground pork	1/4 lb	6 oz
Soy sauce	1 tablespoon	4 teaspoons
Sugar		a pinch
Chinese rice wine or dry sherry	1 1/2 teaspoons	2 teaspoons
Freshly ground black pepper		a pinch
Finely chopped scallions	1 teaspoon	2 teaspoons
Minced ginger	1/2 teaspoon	1 teaspoon
Cornstarch dissolved in		
2 teaspoons (1000) oz	1 1/2 teaspoons	
3 teaspoons (1400) stock or water	2 teaspoons	
Sesame Oil	1 teaspoon	1 1/2 teaspoons
WON TONS SKINS		
All-purpose flour	1 1/2 lbs	2 lbs
Baking powder	1 1/2 teaspoons	2 teaspoons
Salt	1 1/2 teaspoons	2 teaspoons
Water to the water level for	1 1/2 lbs flour	2 lbs flour

These Chinese specialties are delicious boiled in soup or fried as an hors d'oeuvre, served plain or with duck sauce. Place the ingredients of the filling in a bowl. Stir until thoroughly mixed.

WON TON SKINS

Place the flour, baking powder and salt in the bowl and lock the cover in place.

With the machine running, slowly pour in the water, as explained in the Instruction section.

Add more water or flour as needed, to make the dough the correct consistency, let the machine run until the dough is properly kneaded.

Total mixing time will be about 10 to 15 minutes.

Assembly

Fit the machine with the lasagne disc (9), and extrude the dough in long strips. Cut these into approximate 2-inch squares.

See the illustrations for shaping tortellini. Place a scant half teaspoon filling in the center of each square. Brush the edges with water and fold the dough over the filling. Press the edges to seal well.

Moisten the bottom tips and bring them toward each other. Pinch to seal. Set aside.

Continue in this way until all the dough and filling are used. Keep the won tons from touching until they are cooked or they will stick together.

COOKING

Boiled: drop the won tons into large quantity of boiling salted water and cook for 5 to 6 minutes, or until done. Serve hot in hot chicken soup.

Fried: heat several inches of vegetable oil until hot (about 375°F). Cook the won tons a few at a time for 3 to 4 minutes, or until golden. It is important not to crowd the pot or the won tons will not cook evenly.

Remove with a slotted spoon and drain on paper towels. Check the temperature of the oil before cooking each batch. Makes about 65 (PM1000) to 100 (PM1400) Won Tons.

EGG ROLLS

EGG ROLLS	MOD. 1000	MOD. 1400
Filling:		
Shrimp in the shell	1 1/2 oz	2 oz
Chinese mushrooms, soaked		
in warm water for 30 minutes	2	2
Vegetable oil	1 tablespoon	1 tablespoon
Finely chopped ginger	1/2 teaspoon	1/2 teaspoon
Finely ground lean pork	1 1/2 oz	2 oz
Chinese rice wine or dry sherry	3/4 teaspoon	1 teaspoon
Soy sauce	3/4 teaspoon	1 teaspoon
Sugar		a pinch
Finely chopped scallions	2 1/2 teaspoons	1 tablespoon
Finely chopped celery	6 tablespoons	1/2 cup
Salt		a pinch
Mung bean sprouts	1 1/2 oz	2 oz
Cornstarch dissolved in 2 teaspoons water	1 teaspoon	1 teaspoon
EGG ROLL SKINS		
All purpose flour	1 1/2 lbs	2 lbs
Salt	3/4 teaspoon	1 teaspoon
Large eggs	3	4
Water	see directions in recipe	

Fill the strips as you extrude them so the dough does not dry out. Shell and devein the shrimp. Chop well.

Set aside. Squeeze the mushrooms dry. Cut off the stems and discard. Slice the caps into thin strips. Put with the shrimp.

Heat 1 teaspoon oil in a small skillet or wok. Add the ginger and toss for about a minute.

Add the pork and stir-fry until it loses its raw look.

Add the wine, soy, shrimp, mushrooms, sugar and scallions.

Stir-fry just until the shrimp changes color. Set aside in a bowl.

Heat the remaining 2 teaspoons oil in the same pan. Add the celery and stir-fry for about 3 minutes. Add the salt and bean sprouts. Toss to mix, then add pork mixture. Stir to mix. Cook over medium heat until the liquid comes to a boil. Stir in the cornstarch mixture and cook until the liquid thickens slightly. Transfer to a bowl and cool thoroughly.

EGG ROLLS SKINS:

Place the flour and salt in the bowl and lock the cover in place. Place the eggs in the liquid measuring cup and add enough water to reach the water level for 1 1/2 pounds flour (PM1000) or the water level for 2 pounds flour (PM1400). Remove 2 tablespoons water and discard (or both models). With the machine running, slowly pour in the water and eggs, as explained in the Instruction section. Add more water or flour as needed, letting the machine run for 5 minutes after each addition. When the dough is of the correct consistency, let the machine run until the dough is properly kneaded.

Total mixing time will be about 10 to 15 minutes.

ASSEMBLY

Cocktail size: fit the machine with the lasagne disc (9) and extrude the dough, cutting it into 3-inch lengths. To fill each strip, place 1/2 teaspoon filling in the center. Brush the long edges with water.



Wrap the edges around the filling, pressing to seal. Brush the short ends with water and fold over the seamed side, pressing firmly to seal.



Continue in this way until all the filling and dough are used up. Large size: fit the machine with the lasagne disc (9), and extrude the dough, cutting it into 9-inch lengths. Place 1 1/2 tablespoons filling in the center of one strip.



Brush the edges with water and fold the long flaps over so they meet in the center over the filling.



Brush the edges of the other strip with water and wrap it around the first, beginning with one short end and spiraling around to completely cover it.



Press the edges to seal.



COOKING:

Heat a deep pot of oil to about 375°F. Add the egg rolls, a few at a time, and cook until golden and cooked through - 2 to 3 minutes for the cocktail, 4 to 5 minutes for the large. Make 50 to 65 cocktail size about 8 to 12 large. If you prefer to have wider strips of pasta, you may use the disc (24) wide width sheet for ravioli.

BREAD STICKS

BREAD STICKS	MOD. 1000	MOD.1400
Sugar	1 1/2 tablespoons	2 tablespoons
Packages (1/4 oz each) dry active yeast	1 1/2 packages	2 packages
Warm water to the egg level for	1lb flour	2 lbs flour
	(less 2 tablespoons)	
All-purpose flour	1 1/2 lbs	2 lbs
Salt	1 1/2 teaspoons	2 teaspoons
Large eggs	2	2
Extra virgin olive oil	3 tablespoons	1/4 cup
Mixing time	about 10 to 15 minutes	
Makes about	70	100
	6" breadsticks	6" breadsticks

Add the sugar and yeast to the warm water. Let rest for 10 minutes, or until foamy.

Place the flour and salt in the bowl and lock the cover in place. Run the machine for 30 seconds to aerate the flour. With the machine still running, slowly add the eggs. Run for 2 minutes. Slowly pour in the dissolved yeast mixture, as explained in the Instruction section.

Dribble in the olive oil and run for 5 to 10 minutes. Add more water or flour as needed, letting the machine run for 5 minutes after each addition. The dough should have the same consistency as pasta.

Let the dough rise in the covered bowl for 1 1/2 hours or until it does not bounce back when pressed with two fingers.

Remove the dough from the bowl and squeeze out the air. Tear it into walnut size pieces and return them to the bowl.

Oil 4 to 5 baking sheets.

Fit the machine with bread stick disc (17). Extrude the dough, cutting it into 6-inch or 12-inch lengths. Place on the baking sheets, leaving an inch between them so there is room to expand. Turn to coat in the oil. Let rise for 1 hours.

Heat the oven to 400°F. Make sure the dough is not sticking to the sheets and bake for 15 to 20 minutes, or until light brown.

WHOLE WHEAT BREAD STICKS

Follow the Bread sticks recipe, using 50% of whole wheat flour and 50% of all purpose flour.

Increase the olive oil to 1/4 cup (PM1000) or 6 tablespoons (PM1400).

SESAME BREAD STICKS

Follow the recipe for Bread Sticks or whole Wheat Bread Sticks, adding 1/2 cup sesame seeds to the bowl after the dough is kneaded. Run the machine for few additional minutes to mix.



SOFT PRETZELS

SOFT PRETZELS	MOD. 1000	MOD.1400
One recipe bread stick dough		
Water	6 cups	6 cups
Sugar	1/4 cup	1/4 cup
Baking soda	1/3 cup	1/3 cup
Salt	2 tablespoons plus salt for the pretzels	

By boiling the shaped dough, you get a soft, chewy treat. Fit the machine with the bread stick disc (17), and extrude the dough, cutting it into 14-inch lengths. Fold each rope in half so the two ends are even. About an inch from the ends, cross the halves twice to make a sort of knot. Fold the top circle over the knot so the dough is in a pretzel shape. Place on a lightly oiled baking sheet and let rise for 1 hour. While the dough is rising, put the water, sugar, baking soda and 2 tablespoons salt in a 10-inch skillet. Bring to a boil to dissolve everything, then lower the heat to a simmer. Heat the oven to 400°F. Place the pretzels, a few at a time, in the water and cook for about 20 seconds on a side. Drain well and return them to the baking sheet, so the knot is on the bottom. Sprinkle each pretzel with salt and bake for 10 to 12 minutes, or until golden. Makes about 30 to 40 pretzels.



DEEP-FRIED PRETZEL

Follow the recipe for Soft Pretzels but do not boil or bake. while the dough is rising, fill a deep pot about halfway with vegetable oil. Heat it to about 375°F. Drop the risen pretzels into the oil and cook about a minute per side, or until golden brown. Drain well on absorbent paper and sprinkle with salt.

GUACAMOLE

Serve this with Tortilla chips

1 medium ripe avocado
1 teaspoon salt
1 tablespoon lime juice
1 1/4 teaspoons finely minced fresh green chili pepper
1 1/4 teaspoons finely minced onion
1/3 cup finely chopped, peeled and seeded tomato
1 tightly- packed teaspoon chopped fresh cilantro or coriander leaves

Halve and pit the avocado. Hold one half in your hand and slice lengthwise through to the skin every 1/4 inch. Then slice crosswise every 1/4 inch, repeat for the 2nd half-avocado. With a spoon, scrape the avocado cubes into a bowl. Stir in the salt, lime juice, chili pepper, onion, tomato and cilantro or coriander. Makes 1 1/2 cups.

TORTILLA CHIPS

TORTILLA CHIPS	MOD. 1000	MOD.1400
Masa harina	5 1/2 cups	7 1/2 cups
Water to the egg level for	2 lbs flour	2 lbs flour
plus water to the egg level for	1 lb flour	1 lb flour
	less 2 tablespoons water	
Salt	to sprinkle	

These chips, easy to make with your PastaMatic, are fresher and better than any commercial product. The only drawback: it's hard to stop eating them. For those who prefer a spicier chip, add some finely ground chili pepper.

These are delicious with Guacamole or topped with grated cheese and chopped chili and run under the broiler for a few moments.

Place the masa harina in the bowl and lock the cover in place. With the machine running, slowly pour in the water, as explained in the Instruction section.

Add more water or masa harina as needed, letting the machine run for a minute after each addition let the machine run until the dough is properly kneaded.

Total mixing time will be 10 to 15 minutes.

Fit the machine with lasagne disc (9) and extrude the dough in 1 1/2 inch lengths.

Heat the vegetable oil to about 375°F for deep frying. Fry the chips, a few at a time, for about a minute, or until golden. Drain on paper towels and sprinkle with salt. Serve warm or at room temperature. Makes about 2 lbs to 2 1/2 lbs.

PAPADUMS

PAPADUMS	MOD. 1000	MOD. 1400
Compounded asafoetida powder	1/2 teaspoon	scant teaspoon
Salt	3 teaspoons	4 teaspoons
Ground ginger	1 1/2 teaspoons	2 teaspoons
Freshly ground white pepper	3 teaspoons	4 teaspoons
Cayenne pepper	1/4 teaspoon	1/4 teaspoon
Indian gram flour	1/2 lb	1/2 lb
All purpose flour	1 lb	1 1/2 lbs
Water to the water level for	1 lb flour	1 lb flour plus 4 tablespoons water
Makes about	2 lbs	2 1/2 lbs

These spicy Indian wafers are the perfect way to start an Indian dinner or just to nibble with drinks. Serve them with the fresh Cucumber Pachadi. Place the asafoetida, salt, ginger and peppers in a spice grinder. Grind until a smooth, silky powder. It is essential that the spices be finely ground or they will clog the machine. It will probably be necessary to grind the asafoetida first by itself to get it fine enough. Put the flours and spices in the bowl and lock the cover in place. Run the machine for 5 minutes to mix. Add the water as explained in the Instruction section. Let knead for about 10 minutes. The dough will be crumbly.

Fit the machine with the lasagne disc (9), and extrude the dough, cutting it into 2-inch strips.

Heat some vegetable oil to about 375° F, for deep frying.

Fry the papadums, a few at a time, for about 45 seconds, or until golden and puffed.

Drain on absorbent paper. Serve warm or at room temperature.

Makes about 2 1/2 pounds.

Note: If your dough comes out in strips and not in a single piece, the spices were not ground enough.

CUCUMBER PACHADI

Serve this with fresh Papadums.

8 Medium cucumbers, peeled and seeded.

1 Tablespoon khosher salt

3 Medium onions

3 Large fresh ripe tomatoes, peeled

9 Small fresh green chilis

3 Bunches fresh coriander leaves

2 1/4 Cups plain yogurt

Roughly chop the cucumbers. Place in a bowl and sprinkle with salt.

Set aside. In a food processor, roughly chop the onions, tomatoes, chilis and coriander.

Squeeze the liquid from the cucumbers and place them in a bowl. Add the chopped vegetables and yogurt.

Mix well.

FRIED COOKIES

FRIED COOKIES	MOD. 1000	MOD. 1400
All purpose flour	1 1/2 lbs	2 lbs
Sugar	1/2 cup	2/3 cup
Vegetable oil	3 tablespoons	1/4 cup
Large eggs	6	8
Egg yolks	3	4
Vanilla extract	1 tablespoon	4 teaspoons
For cooking		
Vegetable oil and confectioners' sugar	9 dozen 4-inch	12 dozen 4-inch
Makes about		
	cookies	cookie

These bow-tie shaped cookies are fun to make and fun to eat. Place the flour and sugar in the bowl and lock the cover in place.

Run the machine for 30 seconds to mix. With the machine running, take 30 seconds to dribble in the oil. Slowly pour in the eggs, taking a full minute, then the egg yolks for another 30 seconds. Dribble in the vanilla extract. Add water or flour as needed, letting the machine run for a minute after each addition.

The dough should have the same consistency as pasta, when it is of the correct consistency let the machine run until the dough is properly kneaded.

Total mixing time will be about 5 minutes.

Cooking:

Fit the machine with the lasagne disc (9), and extrude the dough in 4-inch pieces. In a wok or a saucepan, heat approximately 4 inches of vegetable oil to 375°F.

Pinch each piece of dough in the center to make a bow-tie shape and cook them, 4 or 5 a time, until golden brown, about a minute. Drain on a wire rack lined with paper and sprinkle with confectioners' sugar.

BUTTER COOKIES

BUTTER COOKIES	MOD. 1000	MOD. 1400
Softened unsalted butter	7 1/2 oz	10 oz.
Sugar	1 1/2 cups	2 cups
All purpose flour	2 1/2 cups	3 cups
Large eggs	2	2
Vanilla extract	1 teaspoon	2 teaspoons
Makes about	75 2-inch	100 2-inch
	cookies	cookies

Heat the oven to 350°F. Cut the butter into 16 pieces and put in the bowl with 1/2 cup sugar.

Lock the cover in place and run the machine for 1 minute. With the machine still running, add another 1/2 cup sugar; knead for a minute longer. Add the remaining sugar and knead for 5 more minutes.

Stop the machine, add the flour, lock the cover in place and mix just until the flour is incorporated. With machine running, add eggs and vanilla; mix just until blended.

Have ready several ungreased baking sheets. Fit the machine with the cookie disc (16).

To extrude even cookies, let 2 inches of dough come out of the machine.

Stop the machine, cut off the dough, top cookie first, and place the strips on the cookie sheet, leaving an inch between cookies. (If you keep one hand under the top disc opening, you can catch the dough as it comes out and keep the cookies from sticking to each other). Repeat until all the dough is used.

Remove immediately to a wire rack to cool.

VARIATIONS

Lemon Cookies: add finely grated zest of 2 lemons to the dough with the vanilla.

Chocolate Cookies: replace 1 cup flour with 1 cup unsweetened cocoa.

SCHNECKEN

SCHNECKEN	MOD. 1000	MOD. 1400
Dough:		
Milk	6 tablespoons	1/2 cup
Sugar	6 tablespoons	1/2 cup
Packages (1/4 oz each) of dry yeast	3	4
All purpose flour	1 1/2 lbs	2 lbs
Salt	3/4 teaspoon	1 teaspoon
Egg yolks	2	3
Fresh lemon juice	1 1/2 teaspoons	2 teaspoons
Vanilla extract	3/4 teaspoon	1 teaspoon
Softened unsalted butter	6 tablespoons	1/4 lb
Sour cream	3/4 cup	1 cup
Makes about	18 schnecken	24 schnecken
Filling and topping:		
Dark brown sugar	3/4 cup	1 cup
Pecan halves	3/4 cup	1 cup
	plus 18 pecan halves	plus 24 pecan halves
Raisins	1/2 cup	3/4 cup
Ground Cinnamon	3/4 teaspoon	1 teaspoon
Honey	1 cup plus 2 tablespoons	1 1/2 cups

The perfect way to start the day, you can prepare the dough the night before and bake these fresh in the morning or do it all at one time. Extras freeze well.

Place the milk and 1/4 cup sugar in small saucepan. Heat until the sugar melts. Set aside to cool until lukewarm. Stir in the yeast and set aside for 10 minutes, or until the mixture is foamy.

Place the flour, remaining sugar and the salt in the bowl and lock the cover in place. Combine the egg yolks, lemon juice and vanilla. Set aside. With the machine running, slowly pour in the yeast/ milk mixture, as explained in the Instruction section.

Let the machine run for a minute. Then pour in the egg mixture and mix for 30 seconds. Slowly spoon in the sour cream. When it is all added, knead for 5 minutes longer, or until the mixture is thoroughly blended. Add the softened butter and knead 5 minutes longer.

Fit the machine with the pizza disc (15), extrude the dough and cut in 9-inch lengths. Place the strips on a lightly floured board and cover. Either let rise at room temperature for 1 hour or in the refrigerator overnight.

FILLING AND TOPPING

Place the brown sugar and 1 cup of pecans in a food processor and process until the pecans are finely chopped. Mix with the raisins and cinnamon and set aside.

Place 1 tablespoon honey and 1 pecan half in the bottom of 24 muffin tins (or 18 for the MOD1000).

Sprinkle one six (PM1000) or one eighth (PM1400) of the pecan mixture on each strip. Roll each up tightly from the short end, then cut each roll into three even pieces. Press the pieces, cut sides down, into the prepared muffin tins.

Let rise at room temperature, until the dough looks puffy, about 30 minutes. Heat the oven to 375°F.

Bake in the preheated oven for 20 minutes, or until the tops are golden brown. Turn the tins over and remove the schnecken immediately. Eat hot or at room temperature.

ADDITIONAL DISCS

The following additional discs may be obtained by using the enclosed order form.



Disc 3. Spaghettoni
(Large spaghetti)



Disc 4. Chitarre
(Square spaghetti)



Disc 7. Tagliatelle
(fettuccine)



Disc 8. Pappardella
(Large fettuccine)



Disc 10 Bucatino
(Hollow spaghetti)



Disc 11 Bucatino rigato
(Hollow spaghetti)



Disc 13 Penne
(Ziti)



Disc 15 Pizza
(Pizza dough)



Disc 17 Grissini
(Bread sticks)



Disc 18 Gnocchi



Disc 19 Conchigliette
(Small shell)



Disc 20 Pasta del contadino
(Farmer's pasta)



Disc 21 Fili d'oro
(Golden threads)



Disc 22 Maccheroni quadrati
(Square macaroni)



Disc 23 Maccheroni
quadrifogli
(Clover Macaroni)



Disc 24 Sfoglia larga per
ravioli
(Wide width for ravioli)



Disc 25 Spätzle