



## **Basic Pasta Recipe**

Serves 2

### **Ingredients:**

1/3 cup semolina flour  
1/3 cup all-purpose flour  
½ teaspoon salt  
¼ cup water  
1 teaspoon olive oil

### **Directions:**

1. Place the semolina, all-purpose flour, and salt into the kneading chamber of the pasta machine. Turn the power on and press the “Knead” button. Allow the flour to mix for five seconds and then pour in the water and olive oil. Let the dough knead and come together in the chamber.
2. When the dough has finished kneading, change the machine to the extruding phase or, for better flavor and gluten development, let it rest for at least 30 minutes in the chamber while you prepare your pasta sauce. If you are making multiple batches of pasta, remove the dough from the pasta machine and cover it with plastic wrap. You can make the dough a day or two ahead of time and keep it wrapped and in the refrigerator, remembering to let it come to room temperature before you extrude it through the machine.
3. When you are ready to make the pasta, attach the desired noodle mold onto the extrusion rod. Place the dough in the extrusion box and push it down with the spanner. Press the “Extrusion” button. As the pasta is extruded, sprinkle it with a little flour and toss to coat to prevent it from sticking together.
4. To cook the pasta, bring a pot of salted water to a boil. Reduce the heat and simmer pasta in a slow boil for 2 to 3 minutes. (A full boil will break the pasta apart.) Drain and toss with olive oil or sauce.



## **Basil Pasta**

Serves 2

### **Ingredients:**

1/3 cup semolina flour  
1/3 cup all-purpose flour  
½ teaspoon salt  
¼ teaspoon ground black pepper  
2 tablespoons finely chopped fresh basil  
¼ cup water  
1 teaspoon olive oil

### **Directions:**

1. Place the semolina, all-purpose flour, salt, pepper and fresh basil into the kneading chamber of the pasta machine. Turn the power on and press the “Knead” button. Allow the flour to mix for five seconds and then pour in the water and olive oil. Let the dough knead and come together in the chamber.
2. When the dough has finished kneading, change the machine to the extruding phase or, for better flavor and gluten development, let it rest for at least 30 minutes in the chamber while you prepare your pasta sauce. If you are making multiple batches of pasta, remove the dough from the pasta machine and cover it with plastic wrap. You can make the dough a day or two ahead of time and keep it wrapped and in the refrigerator, remembering to let it come to room temperature before you extrude it through the machine.
3. When you are ready to make the pasta, attach the desired noodle mold onto the extrusion rod. Place the dough in the extrusion box and push it down with the spanner. Press the “Extrusion” button. As the pasta is extruded, sprinkle it with a little flour and toss to coat to prevent it from sticking together.
4. To cook the pasta, bring a pot of salted water to a boil. Reduce the heat and simmer pasta in a slow boil for 2 to 3 minutes. (A full boil will break the pasta apart.) Drain and toss with olive oil or sauce, like the Pomodoro Sauce.

## **Pomodoro Sauce**

Serves 4

### **Ingredients:**

2 tablespoons olive oil  
½ onion, chopped  
1 to 2 cloves garlic, minced  
1 (28-ounce) can peeled tomatoes  
½ teaspoon sugar  
2 tablespoons chiffonade fresh basil  
salt and fresh ground black pepper  
Parmesan cheese, grated, for serving



**Directions:**

1. Heat the olive oil in large sauté pan. Add the onion and garlic and sauté for 2 to 3 minutes, until the onion begins to soften. Crushed the canned tomatoes by hand and add them to the pan. Add the sugar and simmer for 20 minutes. Add the basil and season to taste with salt and black pepper.



## **Spinach Fettuccini Alfredo**

Serves 4

### **Ingredients (per batch of pasta):**

6 cups loosely packed, fresh baby spinach

½ cup water

1/3 cup semolina flour

1/3 cup all-purpose flour

½ teaspoon salt

1 teaspoon olive oil, divided

1½ tablespoons water

### *Alfredo Sauce:*

¼ cup butter

½ cup heavy cream

1 cup freshly grated Parmigiana-Reggiano cheese

fresh ground black pepper or nutmeg

### **Directions:**

1. Heat a large sauté pan over medium heat. Add the spinach and wilt. Season with salt and transfer it to a food processor. Add ½ cup of water and purée the spinach until smooth.
2. Place the semolina, all-purpose flour and salt into the kneading chamber of the pasta machine. Turn the power on and press the “Knead” button. Allow the flour to mix for five seconds and then pour in ¼ cup of the spinach juice, olive oil and 1½ tablespoons of the water. Let the dough knead and come together in the chamber.
3. When the dough has finished kneading, remove the dough from the pasta machine and cover it with plastic wrap. Make a second batch of pasta (each batch of pasta will feed 2). You can make the dough a day or two ahead of time and keep it wrapped and in the refrigerator, remembering to let it come to room temperature before you extrude it through the machine.
4. When you are ready to make the pasta, attach the flat thin noodle mold onto the extrusion rod. Place the dough in the extrusion box and push it down with the spanner. Press the “Extrusion” button. As the pasta is extruded, sprinkle it with a little flour and toss to coat to prevent it from sticking together.
5. To cook the pasta, bring a pot of salted water to a boil and then reduce to a simmer.
6. Meanwhile, place the butter and cream in a sauté pan and melt over low heat. Simmer gently for 10 minutes or so while the water comes to a boil.
7. Add the fettuccini noodles to the simmering water for 2 minutes. Then transfer the noodles using tongs from the boiling water to the skillet, bringing a little pasta water along with the noodles. Add half the cheese and swirl everything together. When the cheese has fully melted, add the remaining cheese and continue to toss and swirl, adding more pasta water as needed.
8. Finish with a good grating of freshly ground black pepper or nutmeg and serve.



## **Penne Pasta with Sausage, Peppers & Onions**

Serves 4

### **Ingredients (per batch of pasta):**

1/3 cup semolina flour  
1/3 cup all-purpose flour  
½ teaspoon salt  
¼ cup water  
1 teaspoon olive oil

### *Sausage, Pepper & Onion Sauce:*

1 pound sausage links or coil  
½ onion, large dice  
1 clove minced garlic  
2 cups tri-colored bell peppers, large dice  
1 (14-ounce) can petite diced tomatoes  
1 (8-ounce) can tomato sauce  
1 teaspoon Italian seasoning  
salt and freshly ground black pepper  
2 tablespoons chopped fresh parsley  
grated Parmesan cheese for serving

### **Directions:**

1. Place the semolina, all-purpose flour, and salt into the kneading chamber of the pasta machine. Turn the power on and press the “Knead” button. Allow the flour to mix for five seconds and then pour in the water and olive oil. Let the dough knead and come together in the chamber.
2. When the dough has finished kneading, remove the dough from the pasta machine and cover it with plastic wrap. Make a second batch of pasta. You can make the dough a day or two ahead of time and keep it wrapped and in the refrigerator, remembering to let it come to room temperature before you extrude it through the machine.
3. When you are ready to make the pasta, attach the penne/macaroni noodle mold onto the extrusion rod. Place the dough in the extrusion box and push it down with the spanner. Press the “Extrusion” button. As the pasta is extruded, sprinkle it with a little flour and toss to coat to prevent it from sticking together. Cut the long noodles into 2-inch pieces diagonally to form penne. If desired, press the cut noodles with the tines of a fork to create the indentations seen in penne rigate. (These indentations hold onto sauce more effectively.)
4. To make the sauce, brown the sausage in a large saucepan over medium heat. Transfer the sausage to a cutting board and set aside. Heat the olive oil in the pan and sauté the onion for 3 minutes or so. Add the garlic and peppers and sauté for an additional 2 minutes. Add the diced tomatoes, tomato sauce, Italian seasoning,



- salt and black pepper. Cut the rested sausage into 1-inch slices and return them to pan with the sauce. Simmer together for 20 minutes and then season to taste with salt and black pepper. Stir in the chopped parsley.
5. To cook the pasta, bring a pot of salted water to a boil. Reduce the heat and simmer pasta in a slow boil for 2 to 3 minutes. (A full boil will break the pasta apart.) Drain the pasta and toss with the sausage and pepper sauce. Serve with the chopped parsley and Parmesan cheese sprinkled on top.



## **Short Rib Ragout with Egg Pasta**

Serves 4

### **Ingredients (for each batch of pasta):**

1/3 cup semolina flour  
1/3 cup all-purpose flour  
½ teaspoon salt  
5 tablespoons beaten eggs

### **Short Rib Ragout:**

3 pounds boneless beef short ribs  
salt and fresh ground black pepper  
1 tablespoon olive oil  
½ small onion, diced  
1 carrot, diced  
1 (28-ounce) can crushed tomatoes  
½ cup red wine  
1 cup beef stock  
1 tablespoon balsamic vinegar  
1 teaspoon dried basil  
1 teaspoon dried oregano  
1 teaspoon sugar  
bay leaf  
2 tablespoons fresh chopped parsley

### **Directions:**

1. To make the sauce, season the short ribs with salt and black pepper. Heat a large Dutch oven or pressure cooker over medium heat. Add the oil and brown the short ribs on all sides. Transfer the meat to a plate and set aside. Add the onion and carrot to the pan and sauté for 5 minutes. Pour in the crushed tomatoes, red wine, beef stock, balsamic vinegar, basil, oregano, sugar and bay leaf. Bring this to a simmer, reduce the heat and simmer on the stovetop for 3 to 4 hours. Or, pressure cook on high for 55 minutes, releasing the pressure naturally at the end of cooking.
2. Remove the grease from the top of sauce with a ladle. Transfer the short ribs to a cutting board. Continue to simmer the sauce in the Dutch oven on the stovetop or pressure cooker using the BROWN button. Let the sauce reduce until it thickens slightly – about 20 minutes. Shred the short ribs with 2 forks and return the shredded meat to the sauce. Season with salt and pepper and stir in the fresh chopped parsley.
3. To make the pasta, place the semolina, all-purpose flour, and salt into the kneading chamber of the pasta machine. Turn the power on and press the “Knead” button. Allow the flour to mix for five seconds and then pour in the eggs. Let the dough knead and come together in the chamber.
4. When the dough has finished kneading, remove the dough from the pasta machine and cover it with plastic wrap. Make a second batch of pasta. You can make the dough a day or two ahead of time and keep it wrapped and in the refrigerator,



- remembering to let it come to room temperature before you extrude it through the machine.
5. When you are ready to make the pasta, attach the wide flat noodle mold onto the extrusion rod. Place the dough in the extrusion box and push it down with the spanner. Press the “Extrusion” button. As the pasta is extruded, sprinkle it with a little flour and toss to coat to prevent it from sticking together.
  6. To cook the pasta, bring a pot of salted water to a boil. Reduce the heat and simmer pasta in a slow boil for 2 to 3 minutes. (A full boil will break the pasta apart.) Drain the pasta and top with the short rib ragout.