



**ATTENTION**

If any components of this unit are broken,  
do not operate properly, or for product returns,  
please contact PragoTrade LLC at

**1-800-814-4895**

*Outside the U.S. call 440-638-3131.*

For the online catalog, log onto [www.westonsupply.com](http://www.westonsupply.com).

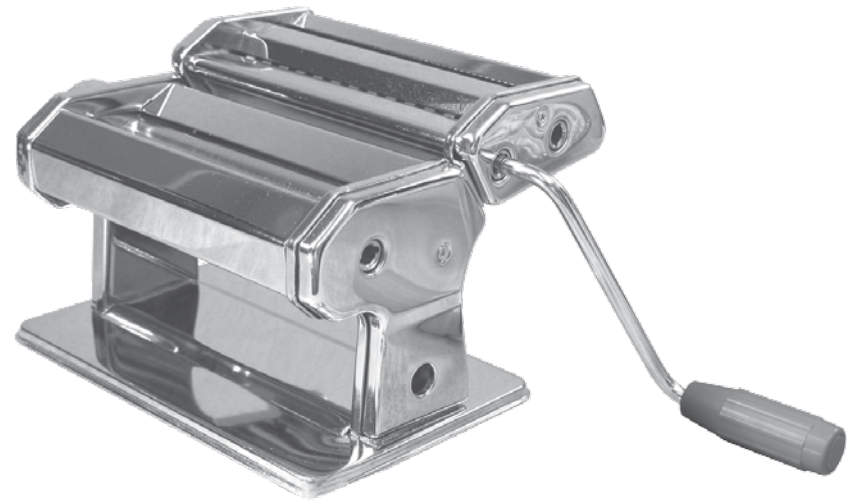
*Exclusively imported by PragoTrade LLC Strongsville, Ohio*  
**[www.pragotrade.com](http://www.pragotrade.com)**

# Roma

## TRADITIONAL STYLE PASTA MACHINE

### INSTRUCTIONS AND RECIPE BOOK

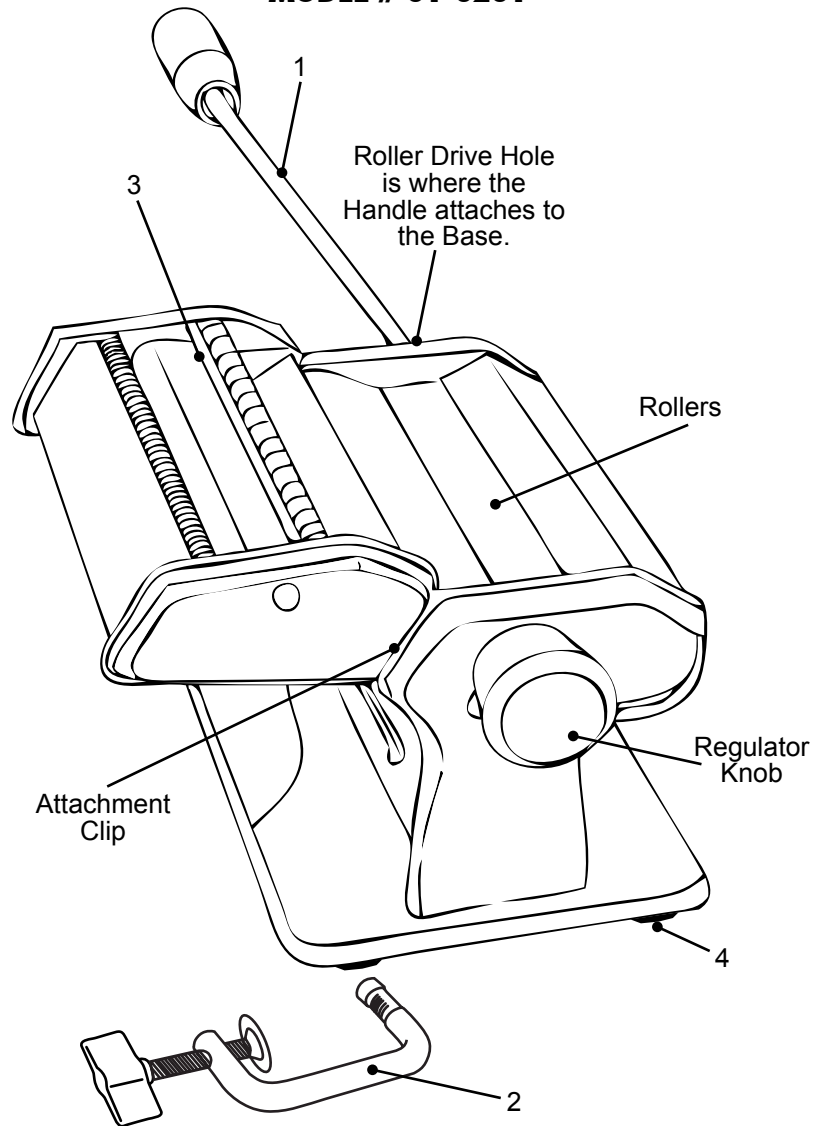
**MODEL # 01-0201**



# Roma

## TRADITIONAL STYLE PASTA MACHINE

MODEL # 01-0201



### WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Pragotrade LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Pragotrade LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Pragotrade LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Pragotrade LLC charges a \$35.00 per hour bench charge. NOTE: No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Pragotrade LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Pragotrade's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Authorization Number (RMA Number). Pragotrade will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM PRAGOTRADE LLC.**

**LIMITATIONS:** The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Pragotrade LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Pragotrade LLC be liable for consequential damages sustained in connection with said product and Pragotrade LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it. **CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:**

**Pragotrade LLC**  
20365 Progress Drive, Strongsville, OH 44149

### WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT

Customer Name: \_\_\_\_\_

Address: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

Telephone Number: (\_\_\_\_\_) \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

Original Date of Purchase: \_\_\_\_/\_\_\_\_/\_\_\_\_

Product Model #: \_\_\_\_\_

Serial # (if applicable): \_\_\_\_\_

## PESTO SAUCE

**3 cups packed tender basil leaves**    **3 heaping tbsp. pine nuts**  
**1/2 cup extra virgin olive oil**        **3 garlic cloves, crushed/finely minced**  
**1/2 cup freshly grated Parmesan**

\* Place the basil and pine nuts in a food processor or blender and process steadily while you add the oil in a thin but constant stream. The sauce should achieve the consistency of a slightly grainy paste but not a fine puree.

\* Add the garlic and process very briefly, just to mix. When the sauce is the right consistency, transfer it to a bowl and using a spatula, fold in the Parmesan. If the sauce is too thick, work in more olive oil. Taste and adjust the seasoning.

\* Pesto can be made ahead and stored in the refrigerator for a few days or in the freezer for a few weeks. If you plan to store it, leave the cheese out. Transfer the Pesto to a refrigerator container, pour a thin film of oil over the top, cover, and store. When you're ready to use it, let the Pesto thaw if necessary, then stir in the oil on top and add the Parmesan.

## COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Handle	01-0216
2	C-Clamp	01-0217
3	Fettuccini/Spaghetti Cutter Attachment	01-0218
4	Rubber Feet (4)	01-0211

## ADDITIONAL ACCESSORIES AVAILABLE

PART DESCRIPTION	PART NUMBER
Square Ravioli Attachment (50mm)	01-0209
Angel Hair Attachment (1mm)	01-0202
Spaghetti Noodle Attachment (2mm)	01-0203
Linguini Attachment (3mm)	01-0204
Lasagna Attachment (50mm wide)	01-0206
Lasagnette Attachment (12mm wide)	01-0205
Fettuccini Noodle Attachment (8mm)	01-0207
Half Moon Ravioli Attachment (50mm)	01-0208
Wooden Pasta Drying Rack	53-0201

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**1-800-814-4895**

Monday thru Friday 8:00am-5:00pm EST.  
Outside the U.S. call 440-638-3131

## CLEANING

The **Pasta Machine** and the **Cutter Attachment** may have some excess oil on it from the factory. This is to protect the machine during shipping. **THIS OIL MUST BE REMOVED BEFORE USING THE MACHINE!**

- Using a clean dry cloth, wipe all the surfaces clean. **DO NOT USE WATER!** Never wash the **Pasta Machine** or the **Cutter Attachment** with water, place it in water, or put it into the dishwasher. Simply wipe it clean with a dry cloth.
- To clean the inner surfaces of the **Pasta Machine** and the **Cutter Attachment** pass a piece of dough through the **Rollers** and **Cutters** several times, making sure the dough touches all the surfaces, especially the sides where machine oil can accumulate. Discard this dough when finished.
- Use a dry pastry brush to remove any flour or bits of dough from the hard to reach places.
- Lightly sprinkle some flour on the **Rollers** and **Cutters**. Using a dry brush, work the flour into the edges of the **Pasta Machine** and into the **Cutter Attachment**. Brush all the flour away and wipe the machine clean again with a clean, dry cloth.
- NEVER INSERT KNIVES BETWEEN THE ROLLERS OR THE CUTTERS!**

## ASSEMBLY

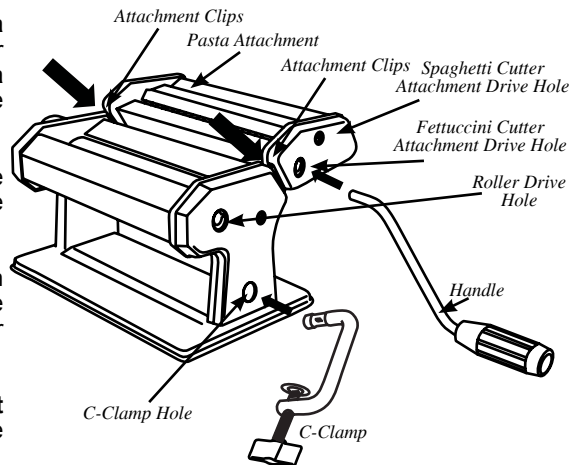
1. To attach the **Pasta Machine** to the table or countertop position the **Pasta Machine** near the edge of the work surface.

2. Slide the **C-Clamp** into the **C-Clamp Hole** in the side of the **Pasta Machine**.

3. Tighten the screw on the **C-Clamp** to secure the **Pasta Machine** to the table or countertop.

4. Slide the **Cutter Attachment** onto the attachment clip of the **Pasta Machine**.

5. Slide the **Handle** into the **Drive Hole** of the **Roller** or the **Cutter Attachment** to be used. Be sure to notice when the **Handle** turns, it passes below the edge of the work surface and turns freely.



## CHEESE AND SPINACH RAVIOLI FILLING Makes approximately 25 Ravioli

8-3/4 oz chopped spinach  
2 cups grated Parmesan  
2-1/2 oz melted butter

5-1/4 oz ricotta cheese  
ground pepper

salt  
2 egg yolks

- Boil spinach until tender. Squeeze the excess liquid from the spinach, until dry
- In large bowl, combine all ingredients and mix well
- Cover and refrigerate until ready to fill ravioli

## PASTA SAUCE RECIPES

### TOMATO SAUCE

2-1/4 lb (1 kg) peeled tomatoes  
chopped parsley  
small bunch fresh basil

1 small onion, chopped  
1 stalk celery chopped  
1/4 cup oil

1 carrot, shredded  
salt & pepper

- Put the peeled tomatoes in a saucepan with the oil, vegetables and herbs
- Cook at moderate heat for about half an hour with the lid on
- Remove the lid and simmer to allow sauce to thicken, add salt to taste

### ARRABIATA SAUCE

1 tsp olive oil  
1 Tbsp chopped fresh basil  
1/2 tsp Italian seasoning  
1 cup chopped onion  
1/4 tsp ground black pepper

4 cloves minced garlic

2 Tbsp tomato paste

2 Tbsp chopped parsley

1 Tbsp crushed red pepper flakes

19 oz (0.6 L) cans peeled and diced tomatoes

1 Tbsp white sugar  
1 Tbsp lemon juice

3/8 cup red wine

- Heat oil in a large skillet or saucepan over medium heat
- Sauté onion and garlic in oil for 5 minutes
- Stir in wine, sugar, basil, red pepper, tomato paste, lemon juice, Italian seasoning, black pepper and tomatoes; bring to a boil
- Reduce heat to medium, and simmer uncovered about 15 minutes
- Stir in parsley
- Serve with the pasta of your choice

### BÉCHAMEL SAUCE

1-3/4 oz butter  
2-1/4 cups (0.5 L) milk

1-3/4 oz (49 g) flour  
nutmeg

salt

- Warm milk in a small saucepan
- Put the butter in a saucepan at moderate heat and when it melts, add the flour and cook slowly for a few minutes
- Stir continuously, without letting it brown
- Add the warmed milk to the butter and flour mixture in small doses
- Smooth out any lumps with a whisk or a wooden spoon

# RAVIOLI

**Half Moon Ravioli Additional Accessory Part # 01-0208**

**Square Ravioli Additional Accessory Part # 01-0209**

PLEASE NOTE: Ravioli Maker does not work with the Motor Attachment.

The Ravioli Maker attachments produce evenly sized and shaped ravioli. You can make them using many different fillings. The most popular are meat and cheese but the possibilities are endless.

- Begin by preparing the filling of your preference. It should be rather soft to allow the pasta sheets to conform the filling without breaking.

- Attach the Ravioli Maker attachment to the pasta machine in the same manner as the other pasta attachments. Make sure the machine is well fastened to the table or counter. Attach the handle to the Ravioli Maker.

- Prepare a pasta sheet to the desired thickness. Dust lightly with flour. Let the pasta sheet rest until it is slightly dry.

- Trim the sheet to the proper width with the wheel cutter.

- Divide the sheet in two. This will give you two sheets of the same width and length.

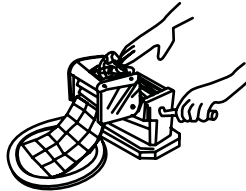
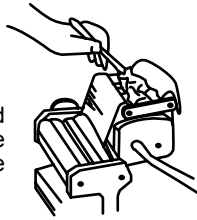
- Place the two sheets on the wooden rollers of the hopper and turn the handle slowly, making sure both sheets are being pulled into the hopper. Test a short length to make sure the dough sticks together (if the sheets do not stick, lightly brush with an egg wash, if using a non-egg dough, use water).

- Spoon the filling in between the two layers of pasta into the cavities of the Ravioli Maker attachment. Do not place filling between the cavities or the sheets of pasta will not seal properly. Be careful not to put too much in, you want the pasta sheets to close around the filling without compressing it.

- Turn the handle slowly in a clockwise direction to seal the first row of ravioli. If the ravioli break, add less filling; if they seem flat or too empty add a little more filling.

- Allow the Ravioli to dry slightly before cutting them apart.

- Boil ravioli in plenty of salted water for approximately 4 to 5 minutes. After tasting to make sure they are adequately cooked, remove from the heat and drain.



## FAMILY SECRET RAVIOLI MEAT STUFFING Makes approximately 50 Ravioli

**1-1/4 lb (0.6 kg) lean ground beef**      **2 tsp salt**      **olive oil**  
**1 medium onion, finely chopped**      **1 extra large egg**  
**2 cloves, garlic, finely minced**      **1/4 cup parsley, finely chopped**  
**1 Tbsp finely minced oregano**      **1/4 tsp ground pepper**  
**10 oz (0.3 kg) chopped cooked greens of your choice**  
**1 Tbsp finely minced oregano**

- Film a large sauté pan with olive oil
- Over medium heat, add the chopped onion and sauté until limp but not brown, four or five minutes
- Add garlic and sauté another minute
- Crumble the beef into the pan and sauté until cooked and no red is visible
- Turn heat to high and boil away as much of the liquid thrown off by the beef as you are able to in 5 minutes
- Turn into a strainer and discard all fat and any liquid left
- Return meat mixture to sauté pan and add the chopped greens, parsley, oregano, salt and pepper
- Toss and stir until well combined and heated through, 3 or 4 minutes. Turn into a bowl to cool slightly
- Add egg and cheese and mix well
- Cover and chill at least one hour
- May be made up to one day ahead

# DOUGH INSTRUCTIONS

RECIPES FOR THE DOUGH WILL FOLLOW THESE INSTRUCTIONS. THESE INSTRUCTIONS START WITH FULLY MIXED DOUGH, READY TO BE USED.

## STEP 1: ROLLING THE DOUGH

- Follow assembly instructions and insert the **Handle** into the **Roller Drive Hole**.
- Locate the **Regulator Knob** on the left side of the **Pasta Machine**. The **Regulator Knob** is numbered 1-7. The number 1 setting is the narrowest setting; the number 7 is the widest setting for the **Rollers**. To adjust the **Regulator Knob**, pull out on the **Knob** and turn it to the desired setting. As you turn the **Regulator Knob** you will be able to see the **Rollers** moving closer together or further apart.
- Lightly flour your work space.
- With the **Regulator Knob** in the 7 position, turn the **Handle** clockwise while feeding a piece of dough into the **Rollers**. Once the dough has gone through the **Rollers** lightly flour it, fold it in half and run it through the **Rollers** again. Repeat this process several times: lightly flour, fold in half, run through **Rollers**.
- As the dough exits the **Rollers**, it will get longer with each pass. Lay the strip of dough out flat on your work space.
- Now set **Regulator Knob** to the "6" position. Run the dough through the **Rollers**. Repeat this process several times, each time setting the **Regulator Knob** to the next setting until the dough reaches the thickness you desire. If the sheet gets too long to manage, simply cut it with a knife.
- After reaching the desired thickness, leave the sheet to rest for about 10 minutes so that it will dry slightly and be hard enough for cutting, without sticking to the **Cutting Rollers**.

## STEP 2: CUTTING THE PASTA

- Slide the **Handle** out of the **Roller Drive Hole** and into the **Drive Hole** of the **Cutter Attachment** to be used.

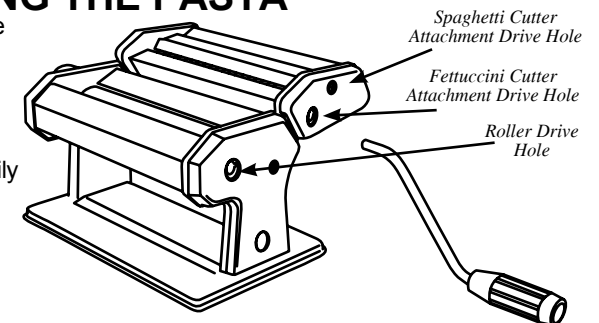
- Cut a piece of rolled out dough long enough to be easily handled.

- Lightly flour the sheet to prevent it from sticking to the **Cutters**.

- While slowly turning the **Handle**, carefully start the dough into the **Cutter Attachment**.

- As the cut noodles exit the machine, continue to carefully guide the dough into the **Pasta Machine** while slowly turning the **Handle**.

- Lay your freshly cut noodles out on a lightly floured surface or on a drying rack to dry before cooking.



## STEP 3: COOKING THE PASTA

*Whenever cooking pasta, keep the following points in mind:*

- Always use plenty of boiling water so the pasta does not stick...
- 1/2 lb (0.22 kg) of noodles will require at least 2 quarts of water, 1 lb (0.5 kg) of pasta will require 6 quarts.
- Add 1 tsp. of salt for each quart of water.
- Always bring the water to a full, rolling boil before adding pasta or it will not cook properly.
- Cooking time will vary based on the size, weight and ingredients of the noodles.
- Homemade noodles take very little time to cook and should be tested after 3-4 minutes.
- Pasta should be cooked Al Dente. This means it should not be mushy, but tender, yet slightly hard to bite. Test the pasta frequently to test for doneness.
- It is better that the noodles be slightly undercooked than overcooked.
- Once pasta is cooked, drain it but never rinse.
- For the best pasta dishes, add sauce to the drained noodles and serve immediately.

## PASTA DOUGH RECIPES

**TRADITIONAL EGG PASTA DOUGH** *Makes approximately 1 pound*  
**3 eggs** **2-1/2 cups all purpose flour**

**To Make Dough by Hand:**

- Pour flour into a mixing bowl and make a "well" or pit into the center
- Break the eggs into the well
- Using a fork, slowly blend the flour and eggs until they are well blended
- If the mixture is wet, slowly add a little flour; if the mixture is dry, slowly add a little water
- Spread a light coating of flour on a table or countertop
- Place the dough mixture on the floured surface and begin to firmly knead the dough
- Continue kneading until the dough has a consistent color and texture
- Form the dough into a mound shape and cover with a damp towel
- It is important to let the dough now rest for 10-15 minutes to allow the ingredients to blend together
- After dough has rested, cut off a piece approximately 1/4" (0.6 cm) thick, re-cover remaining dough with damp towel
- Follow dough rolling and pasta cutting instructions

**GREEN LASAGNETTE** *Serves 6 people*

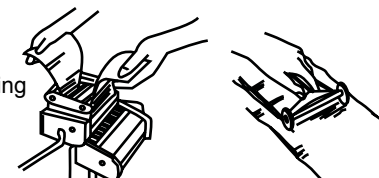
**1-1/4 lb (0.6 kg) spinach Lasagna** **8-3/4 oz (0.3 L) meat and tomato sauce**  
**4-1/4 oz (0.12 kg) grated Parmesan** **1 oz melted butter**

- Cook the Lasagnette in a wide, low pan in salted water
- Drain and allow to cool
- Lay the pasta on a moist, warm tea towel
- Butter an oven dish and layer with Lasagnette, covering each layer with a few tablespoons of meat and tomato sauce, a sprinkle of Parmesan, and a drizzle of melted butter
- Brown in a 375°F (191°C) oven
- Sprinkle with the remaining Parmesan and serve

## LASAGNA

**Additional Accessory Part # 01-0206**

A wider version of the Lasagnette Noodle for making family sized Lasagna, great for special occasions.



**BASIC LASAGNA** *Serves 10 people*

**1 lb (0.5 kg) Lasagna noodles** **1-1/2 lbs (0.7 kg) ground beef**  
**16 oz Ricotta cheese** **2 eggs** **pepper to taste**  
**1/4 cup grated Parmesan** **1 Tbsp basil** **1 diced onion**  
**16 oz (0.5 L) marinara sauce** **1 Tbsp parsley** **4 cloves garlic, minced**  
**8 oz (0.2 kg) grated Mozzarella**

- Boil Lasagna noodles about 8 minutes, do not overcook
- Brown the ground beef, onion and garlic in a deep pan
- Add marinara and simmer
- Mix the Parmesan, Ricotta and the Mozzarella (reserving 1/2 cup) with the eggs in a separate bowl with parsley and spices
- In a 9"x13" (23 x 33 cm) pan spread a thin layer of the sauce mixture then place a layer of noodles on top
- Over this layer evenly spread a layer of the cheese and a little sauce
- Top with another layer of noodles. Repeat this process layering
- Add the remaining Mozzarella to the top
- Cover dish with foil and bake at 375°F (191°C) for approximately one hour
- Let stand 10 minutes before serving

**LASAGNA BOLOGNESE** *Serves 5 people*

**1 lb (0.5 kg) Lasagna noodles** **1/4 cup olive oil** **1/2 onion**  
**dried mushrooms, soaked and drained** **2-1/4 oz butter**  
**2 fresh ripe tomatoes, mashed** **10-1/4 oz (0.3 kg) minced beef**  
**2-1/4 oz (0.1 kg) grated Parmesan** **2-1/4 oz (0.1 kg) chicken livers**

- Boil Lasagna noodles about 8 minutes, do not overcook
- Brown the onion in the olive oil and half of the butter
- When golden, remove from pan
- Place the minced beef and chicken livers in the saucepan, together with the tomato and mushrooms
- Cook slowly for about an hour
- Arrange layers of Lasagna noodles and sauce in a buttered baking dish, sprinkle with Parmesan and put the pieces of remaining butter on top.
- Bake at 375° F (191°C) for approximately 15 minutes, and serve

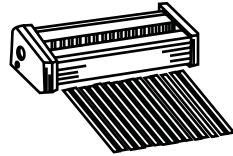
**SPAGHETTI WITH GARLIC, OIL AND CHILI PEPPER** *Serves 4-6 people*  
*1/4 cup olive oil      5 cloves minced garlic      1/2 red chili pepper*  
*14 oz (7 g) spaghetti, cooked and drained      chopped parsley*  
*salt to taste*

- Saute the garlic in a saucepan with the olive oil
- Finely slice the chili pepper, add to the olive oil and heat over very low heat for 2 minutes
- Pour Spaghetti into the saucepan
- Add parsley, toss and serve

## LINGUINI PASTAS

**Additional Accessory Part # 01-0204**

"Linguini" is an appetizing and versatile noodle that can be used in a multitude of recipes. Linguini originated in Venice, which is why it is mostly associated with seafood dishes. 3mm round Linguini noodles can be made with the additional Linguini Pasta Maker.



**LINGUINI WITH WHITE CLAM SAUCE** *Serves 4-6 people*  
*1 lb (0.5 kg) Linguini, cooked and drained      3/4 cup olive oil*  
*4 cloves chopped garlic      2 Tbsp chopped parsley*  
*1-1/2 dozen Cherrystone Clams, shelled and chopped with juices reserved*

- Heat olive oil in large saute pan over medium heat. Add garlic, cook until lightly browned
- Add Clams with their juices, bring to a boil, then lower heat to a simmer and cook for 5 more minutes
- Add some of the sauce to the Linguini and mix well
- Plate the past, spooning remaining sauce over top
- Garnish with chopped parsley

**LINGUINI WITH RED CLAM SAUCE** *Serves 4-6 people*  
*4 to 6 cloves fresh garlic, minced      4 Tbsp butter      olive oil*  
*1 large can tomato sauce      pepper      2 Tbsp basil*  
*2 cans minced clams      2 handfuls chopped fresh parsley*  
*1 lb (0.5 kg) Linguini, cooked and drained*

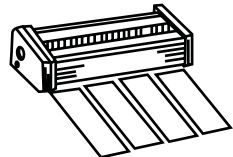
- Cover bottom of saucepan with oil and brown the garlic. Add butter and melt.
- Add parsley, basil and pepper; stir well.
- Add clams and tomato sauce.
- Stir well and cover. Let sauce simmer for 20 minutes. Pour over Linguini.

## LASAGNA PASTAS

### LASAGNETTE

**Additional Accessory Part # 01-0205**

Lasagnette, as you might guess means "small lasagna." It's the perfect noodle for making large or small lasagna. This accessory cuts strips 12mm wide.



**BASIC NON-EGG PASTA DOUGH** *Makes approximately 1 pound*  
*3 cups all purpose flour      1 cup warm water      2 Tbsp olive oil*

- Pour flour into a mixing bowl and make a "well" or pit into the center
- Add the water and oil into the well
- Using a fork, slowly blend the flour and liquid until they are well blended
- Continue until the dough becomes sticky and too difficult to work with a fork
- Use your hands to form the dough into a mound, shape and cover with a damp towel
- It is important to let the dough now rest for 10-15 minutes to allow the ingredients to blend together
- After dough has rested, cut off a piece approximately 1/4" (0.6 cm) thick
- Re-cover remaining dough with damp towel
- Follow dough rolling and pasta cutting instructions

## FLAVORED PASTA DOUGH

Pureed vegetables can be added to pasta dough to enhance the noodle color. Generally, the flavor of the vegetable is not very pronounced in the pasta.

## LEMON PASTA DOUGH

*2 Tbsp lemon juice      3 Tbsp finely grated lemon zest*

- Follow the recipe for the basic "TRADITIONAL EGG PASTA DOUGH" substituting 2 eggs and one egg yolk
- Add the lemon juice and the lemon zest to the flour and egg mixture and continue recipe

## GARLIC FLAVORED PASTA DOUGH

*6 peeled, well minced garlic cloves*

- Follow the recipe for the basic "TRADITIONAL EGG PASTA DOUGH"
- Add the garlic to the flour and egg mixture and continue recipe

## SPINACH PASTA DOUGH

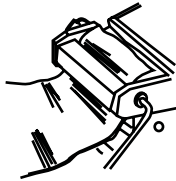
*8 oz fresh spinach*

- Remove the stems from 8 oz. of fresh spinach
- Cook the spinach in boiling water for about 2 minutes or until the spinach is wilted
- Rinse the spinach to cool it quickly
- Squeeze the spinach dry, then puree it in a blender Add the 2 eggs to the pureed spinach and blend well
- Follow the recipe for the basic "Traditional Egg Pasta Dough" using only 2 eggs
- Pour flour into a mixing bowl and make a "well" or pit into the center
- Pour the spinach and egg mixture into well and continue as in "Traditional Egg Pasta Dough" recipe

## PASTA RECIPES

### SHEET PASTAS

You can use the sheets for many recipes or run them through one of the many cutting heads to form a multitude of noodles. The Pasta Machine can also make sheets thin enough for even the most delicate pastries! You can get 7 different thicknesses from the rollers, which are 150mm (5.9") wide.



### NEAPOLITAN CANNELLONI *Makes approximately 12 Cannelloni*

**FILLING**  
 10-1/4 oz diced Mozzarella  
 4 salted anchovies, rinsed

10-1/4 oz ripe tomatoes  
 2-3/4 oz grated Parmesan

### SAUCE

4-1/2 lb ripe tomatoes  
 sprig of basil

1-3/4 oz oil

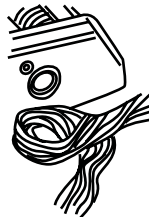
salt & pepper

- Peel and slice the tomatoes
- Follow the recipe for the "Traditional Egg Pasta Dough"
- Cut the pasta sheet into 12 rectangles, so that each is about 3" x 6"
- Cook the cut rectangles for a few minutes, drain and lay on a moist tea towel
- Fill the pasta with Mozzarella, anchovies and the Parmesan, then roll carefully to seal
- Heat the oil in a saucepan, add the tomato pulp, add salt, and cook, flavoring with minced basil
- Align the cannelloni in a buttered, oven-proof baking dish
- Cover with the tomato sauce, pepper to taste, sprinkle with grated Parmesan, and bake for about 20 minutes in a preheated 350°F (180°C) oven

### ANGEL HAIR PASTAS *Serves 4 people*

#### Additional Accessory Part # 01-0202

This very fine pasta is called "Capelli D'Angelo" which means "angel's hair" in Italian. This attachment cuts the pasta in fine round noodles approximately 1.4mm.



### ANGEL HAIR SOUFFLÉ

10-1/4 oz Angel Hair  
 1/2 cup grated Parmesan

3 eggs, separated  
 Béchamel Sauce *(See Recipe in Sauce Section)*

- Boil the pasta in salted water for 1 minute and drain
- Carefully stir the egg yolks and Parmesan in a bowl
- Whisk the egg whites in another bowl, then combine with the egg yolk mixture
- Pour over the Angel Hair and mix well, adding the Béchamel Sauce
- Pour into a well-buttered soufflé mold
- Bake at 300°F (150°C) until the soufflé rises

### ANGEL HAIR WITH MUSHROOMS *Serves 4 people*

1-1/4 lb Angel Hair, cooked and drained

10-1/4 oz mushrooms

lemon juice

olive oil

salt & pepper

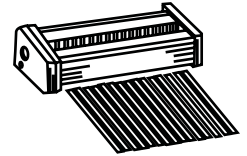
1 Tbsp chopped parsley

- Clean and thinly slice the mushrooms
- Cook in a saucepan with a little oil for a few minutes
- Remove the saucepan from the heat, then add salt, pepper, parsley and a few drops of lemon juice
- Flavor the Angel Hair with olive oil and pepper
- Pour the mushroom sauce over the pasta and mix

### FETTUCCINE PASTAS

#### Additional Accessory Part # 01-0207

"Fettuccine" is an appetizing and versatile noodle that can be used in a multitude of recipes. It is also ideal for a pesto Sauce *(see recipe in Sauce Section)*. The standard double cutting head that comes with your Pasta Machine will make 8mm Fettuccine noodles.



### CREAMY FETTUCCINE ALFREDO *Serves 4 people*

1/2 cup milk

8 oz Fettuccine, cooked and drained

1/2 cup butter

1/4 cup grated Parmesan

8 oz cream cheese, cubed

- In large saucepan, combine cream cheese, Parmesan cheese, butter and milk
- Stir over low heat until smooth
- Add Fettuccine and toss lightly

### FETTUCCINE WITH BUTTER AND SAGE *Serves 4-6 people*

1-1/4 lb. Fettuccine, cooked and drained

7 oz grated Parmesan

pepper

3-1/2 oz butter

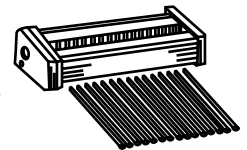
sage leaves

- Put Fettuccine in a hot serving dish
- Sprinkle immediately with Parmesan and pieces of butter, mix well
- Sprinkle with a pinch of pepper and decorate with small sage leaves

### SPAGHETTI PASTAS

#### Additional Accessory Part # 01-0203

Literally translated, "Spaghetti" means "little strings." This cutter makes rounded strips with a 2mm diameter and is one half of the standard cutter that came with your machine.



### SPAGHETTI WITH TOMATO AND BASIL *Serves 4 people*

14 oz Spaghetti, cooked and drained

4 Tbsp olive oil

salt and pepper

1 oz grated Parmesan

10-1/4 oz tomato puree

basil

1 clove garlic, finely minced

- Heat the oil in a wide saucepan, add the garlic and basil, and gently saute
- Add the tomato puree and allow to thicken
- Pour the Spaghetti into the saucepan, sprinkle with Parmesan and ground pepper
- Combine well, serve hot