



PASTA AND NOODLE MAKER

KAPSNDLMAKA

FRESH TOMATO, SAUSAGE AND PECORINO PASTA



Ingredients

- Pasta shape: Macaroni
- 2 cups plain flour
- 110mL liquid (1 egg, a drizzle of olive oil, and the water to make 110mL)
- 250g sweet Italian sausage
- 2 teaspoons olive oil
- 1 cup sliced onion
- 2 teaspoons minced garlic
- 120g tomatoes, chopped
- 6 tablespoons grated fresh pecorino romano cheese, divided
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 1/4 cup torn fresh basil leaves

Method

1. Prepare pasta using the pasta maker as directed in the instructions.
2. Bring a pot of salted water to a boil, cook the pasta until al dente and drain, reserving 1/2 cup of the pasta cooking liquid.
3. Heat a large non-stick skillet over medium-high heat. Remove casings from sausage.
4. Add oil to pan, swirling to coat. Add sausage and onion to pan; cook 4 minutes, stirring to break up the sausage meat into chunks.
5. Add garlic; cook 2 minutes. Stir in tomatoes; cook 2 minutes.
6. Remove from heat; stir in pasta and reserved cooking liquid, 2 tablespoons cheese, salt, and pepper until incorporated.
7. Sprinkle with remaining cheese and basil. Serve.

BUCATINI WITH MUSHROOMS



Ingredients

- Pasta shape: Thick Spaghetti
- 2 cups plain flour
- 110mL liquid (1 egg, 1 drizzle of olive oil, the water to make 110mL)
- 1/2 cup dried porcini mushrooms
- 2/3 cup boiling water
- 3 1/4 teaspoons salt, divided
- 1 tablespoon canola oil
- 1/4 cup finely chopped shallots
- 250g exotic mushroom blend, coarsely chopped
- 2 garlic cloves, minced
- 2 tablespoons dry sherry
- 60g Parmigiano-Reggiano cheese, divided
- 1/4 cup heavy whipping cream
- 1 teaspoon finely chopped fresh sage
- 1/2 teaspoon cracked black pepper
- 1 teaspoon truffle oil
- Sage sprigs (optional)

Method

1. Prepare pasta using the pasta maker as directed in the instructions.
2. Bring a pot of salted water to a boil, cook the pasta until al dente and drain, reserving 1/4 cup cooking liquid.
3. Rinse porcini thoroughly. Combine porcini and 2/3 cup boiling water in a bowl; cover and let stand 30 minutes. Drain in a sieve over a bowl, reserving 1/4 cup soaking liquid. Chop porcini.
4. Heat oil in a large skillet over medium-high heat. Add shallots, mushroom blend, and garlic; sauté 5 minutes, stirring frequently.
5. Stir in porcini, sherry, and 1/4 teaspoon salt; cook 1 minute or until liquid evaporates.
6. Finely grate 30g of Parmigiano-Reggiano cheese and crumble remaining cheese.
7. Reduce heat to medium. Stir in pasta, 1/4 cup reserved cooking liquid, 1/4 cup reserved porcini soaking liquid, 1/4 cup grated cheese, cream, chopped sage, and pepper; toss well to combine.
8. Drizzle with oil; toss. Top each serving with about 1 tablespoon crumbled cheese. Garnish with sage sprigs, if desired. Serve.

FETTUCCINI ALFREDO WITH BACON



Ingredients

- Pasta shape: Medium fettuccini
- 2 cups plain flour
- 110mL liquid (1 egg, a drizzle of olive oil, and the water to make 110mL)
- 2 slices applewood-smoked bacon, chopped
- 1 teaspoon minced garlic
- 1 tablespoon all-purpose flour
- 1 cup low-fat milk
- 2/3 cup (grated Parmigiano Reggiano cheese
- 1/2 teaspoon salt
- 2 tablespoons chopped fresh parsley
- 1/2 teaspoon freshly ground black pepper

Method

1. Prepare pasta using the pasta maker as directed in the instructions.
2. Bring a pot of salted water to a boil, put the pasta in, cooking until al dente. When cooked, drain, reserving 1/4 cup of the pasta cooking liquid.
3. While pasta cooks, heat a large non-stick skillet over medium-high heat,
4. Cook bacon in 4 minutes or until crisp, stirring occasionally.
5. Remove bacon from pan, reserving the fat.
6. Add garlic to the fat in pan; sauté 1 minute, stirring constantly. Sprinkle flour over garlic; cook 30 seconds, stirring constantly.
7. Gradually add milk, stirring constantly; cook 2 minutes or until bubbly and slightly thick, stirring constantly.
8. Reduce heat to low. Gradually add cheese, stirring until cheese melts.
9. Stir in salt and reserved 1/4 cup cooking liquid. Add hot pasta to pan; toss well to combine.
10. Sprinkle with bacon, parsley, and pepper. Serve.

MUSHROOM BOLOGNESE



Ingredients

- Pasta shape: Thin spaghetti

Pasta

- 2 cups plain flour
- 110mL liquid (1 egg, 1 drizzle of olive oil, the water to make 110mL)

Sauce/Toppings

- 15g dried porcini mushrooms
- 1 cup boiling water
- 1 tablespoon olive oil
- 1/2 cup chopped onion
- 3/4 teaspoon kosher salt, divided
- 1/2 teaspoon freshly ground black pepper, divided
- 250g ground pork
- 675g finely chopped cremini mushrooms
- 1 tablespoon minced garlic
- 2 tablespoons tomato paste

- 1/2 cup white wine
- 400g canned whole peeled tomatoes, undrained
- 1/4 cup whole milk
- 1 tablespoon kosher salt
- 15g Parmigiano-Reggiano cheese, grated
- 1/4 cup chopped fresh parsley

Method

1. Prepare pasta using the pasta maker as directed in the instructions.
2. Bring a pot of salted water to a boil, cook the pasta until al dente and drain, reserving 1/3 cup of cooking liquid.
3. Combine porcini mushrooms and boiling water in a bowl; cover and let stand 20 minutes or until soft. Drain porcini in a colander lined with a paper towel over a bowl, reserving liquid. Rinse and chop porcini.
4. Heat olive oil in a Dutch oven over medium-high heat.
5. Add onion, 1/2 teaspoon salt, 1/4 teaspoon pepper, and pork; cook for 10 minutes or until pork is browned, stirring to break the pork into small pieces.
6. Add cremini mushrooms, garlic, remaining 1/4 teaspoon salt, and remaining 1/4 teaspoon pepper; cook 15 minutes or until liquid almost evaporates, stirring occasionally.
7. Add porcini; cook for 1 minute. Add tomato paste; cook 2 minutes, stirring constantly.
8. Add reserved porcini liquid and wine; cook for 1 minute, scraping pan to loosen browned bits. Add tomatoes; bring to a boil.
9. Reduce heat to low. Simmer for 30 minutes stirring occasionally and breaking up tomatoes as necessary.
10. Stir in milk and cook for 2 minutes.
11. Toss pasta and cooking liquid with the sauce. Top with cheese and parsley. Serve.

SHRIMP FRA DIAVOLO



Ingredients

- Pasta shape: Small fettuccine
- 2 cups plain flour
- 110mL liquid (1 egg, 1 drizzle of olive oil, the water to make 110mL)
- 2 tablespoons extra-virgin olive oil, divided
- 1 1/2 tablespoons minced garlic, divided
- 450g medium shrimp, peeled and deveined
- 1 3/4 cup diced onion
- 1 teaspoon crushed red pepper
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 2 tablespoons tomato paste
- 1 tablespoon fresh lemon juice
- 3/4 cups canned crushed tomatoes
- 1/4 teaspoon salt
- 400g canned diced tomatoes, drained

Method

1. Prepare pasta using the pasta maker as directed in the instructions.
2. Meanwhile, bring a pan of salted water to the boil. Cook pasta in salted water until al dente, drain reserving 1/4 cup of pasta cooking liquid.
3. While pasta cooks, heat 1 tablespoon oil in a large non-stick skillet over medium-high heat.
4. Add 1 1/2 teaspoons garlic and shrimp; sauté for 3 minutes or until shrimp are cooked through. Remove from pan and keep warm.
5. Add remaining 1 tablespoon oil and onion to pan. Sauté 5 minutes or until softened.
6. Stir in remaining 1 tablespoon garlic, pepper, basil, and oregano; cook for 1 minute, stirring constantly.
7. Stir in tomato paste and lemon juice. Cook for 1 minute or until slightly darkened. Stir in crushed tomatoes, salt, and diced tomatoes and cook 5 minutes or until thickened.
8. Return shrimp to pan and cook for 2 minutes or until thoroughly heated.
9. Mix in pasta and reserved cooking liquid until well incorporated. Serve.

FETTUCCINE WITH MUSHROOM AND HAZELNUTS



Ingredients

- Pasta shape: Large Fettuccini
- 2 cups plain flour
- 110mL liquid (1 egg, 1 drizzle of olive oil, the water to make 110mL)
- 1 tablespoon butter
- 1/4 cup chopped blanched hazelnuts
- 1 tablespoon olive oil
- 4 garlic cloves, thinly sliced
- 120g pre-sliced exotic mushroom blend
- 1/2 teaspoon salt, divided
- 1/4 teaspoon freshly ground black pepper
- 2 teaspoons chopped fresh sage
- 60g Parmigiano-Reggiano cheese, shaved
- 2 tablespoons finely chopped chives
- 1/4 cup chopped fresh parsley

Method

1. Prepare pasta using the pasta maker as directed in the instructions.
2. Bring a pot of salted water to a boil, cook the pasta until al dente.
3. Meanwhile, melt butter in a large non-stick skillet over medium-high heat.
4. Add hazelnuts to pan; sauté for 3 minutes or until toasted and fragrant. Remove from pan with a slotted spoon.
5. Add oil to pan, swirling to coat. Then add garlic and mushrooms to pan; sprinkle with 1/4 teaspoon salt and black pepper. Sauté mushroom mixture for 5 minutes; stir in sage.
6. Drain the pasta, reserving 3/4 cup of pasta cooking liquid.
7. Add pasta, reserved cooking liquid, and remaining 1/4 teaspoon salt to pan; toss well to combine.
8. Remove from heat. Top with cheese, toasted hazelnuts, and chives. Serve.

SPAGHETTI WITH CHERRY TOMATO SAUCE



Ingredients

- Pasta shape: Thick Spaghetti
- 2 cups plain flour
- 110mL liquid (1 egg, 1 drizzle of olive oil, the water to make 110mL)
- 3.8L water
- 2 teaspoons kosher salt
- 2 2/3 cups cherry tomatoes
- 2 tablespoons extra-virgin olive oil, divided
- 2 teaspoons red wine vinegar
- 3/8 teaspoon kosher salt
- 1/8 teaspoon crushed red pepper
- 2 1/2 tablespoons chopped or torn fresh basil leaves
- 2 1/2 tablespoons chopped fresh flat-leaf parsley
- 1/2 cup crumbled semisoft goat cheese
- 1/4 cup chopped fresh parsley

Method

1. Preheat oven to 230°C.
2. Prepare pasta using the pasta maker as directed in the instructions.
3. Bring a pot of salted water to a boil, cook the pasta until al dente and drain, reserving 1/3 cup of pasta cooking liquid.
4. Return the pasta to the pot and keep warm.
5. Combine cherry tomatoes, 1 tablespoon olive oil, vinegar, kosher salt, and pepper on a sheet pan, tossing well to coat. Put the tomato mixture into the oven for 10 minutes or until tomatoes are soft and lightly charred.
6. When taken out, add baked tomatoes and juice to the spaghetti in in the pot.
7. Add 3 tablespoons reserved cooking water to the sheet pan, scraping the pan to loosen browned charred residue.
8. Carefully pour the water mixture and remaining 1 tablespoon oil into spaghetti mixture. Place the pot over medium heat.
9. Add remaining reserved cooking water, 1 tablespoon at a time, until spaghetti mixture is smooth, tossing frequently.
10. Stir in basil and parsley. Sprinkle with cheese. Serve.

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