SIMPLE MEATBALLS

1/2 lb. ground pork
1/2 lb. ground beef
2 eggs
2 Tbsp. Italian seasoning
5 cloves garlic, chopped
1/2 C Parmesan cheese
1/2 C bread crumbs
salt and pepper to taste

Mix all ingredients together in a bowl. Using your hands form balls about 2" round. Lightly fry meatballs in skillet on medium high heat, turning often. Finish cooking them in the pot with premade pasta sauce from a jar or the simple marinara sauce recipe.

CHERRY TOMATO SAUCE

2 Tbsp. olive oil
4 garlic cloves, chopped
6 cups cherry tomatoes, quartered
1/2 cup fresh basil, chopped
3 Tbsp capers, drained
1 tsp. lemon zest
1/4 cayenne pepper
Juice from one lemon.

Heat 2 tablespoons oil in a large nonstick skillet over medium-low heat. Add garlic to pan; cook 3 minutes, stir frequently so as not to burn the garlic. Remove from heat. Stir in tomatoes and remaining ingredients. Toss with tagliolini noodles and spritz with the lemon juice.

Pasta Machine

1049R NORPRO 1049R

HOW TO PREPARE THE MACHINE FOR USE

Fix the machine onto the table with the clamp provided and insert the handle into the roller hole (See Fig.1 page 4).
When using the machine for the first time, clean it with a dry cloth to remove any excess oil. To clean the rollers, pass a small quantity of dough through them and then throw the dough away.

HOW TO PREPARE THE PASTA DOUGH

Serves 6 people
Ingredients: 2 cups soft wheat flour and 5 eggs at room temperature, instead of using 5 eggs you can use 1 cup of natural mineral water.
For “al dente” pasta, mix 1 cup of soft wheat flour with 1 cup of durum wheat flour: Do not add any salt!
Pour the flour into a bowl and the eggs into the middle of the flour (Fig. 2).
Mix the eggs in with a fork until they are completely blended with the flour. Knead the mixture with your hands (Fig. 3) until it is completely homogenous and consistent. If the mixture is too dry, add some water, if it is too soft add some flour. A good mixture should never stick to your fingers.
Remove the mixture from the bowl and place it onto a lightly floured table. If necessary, continue to knead the mixture and cut it into small pieces (Fig. 4). Advice: do not use eggs straight from the fridge, eggs should be at room temperature!

HOW TO USE THE PASTA MACHINE TO MAKE THE PASTA

Set the machine regulator to position 1, pulling it outwards and turning it so that the two smooth rollers are completely open (approximately 1/8"/3mm) (Fig.5).
Pass a piece of dough through the machine while turning the handle (Fig. 6).
Repeat this operation 5-6 times, folding the dough over and adding some flour to the middle if necessary. (Fig. 7).
When the dough has taken a regular shape, pass it through the rollers once only with the regulators set on number 2 (Fig. 8), then once again on number 3 continuing until you obtain the desired thickness (minimum thickness at no. 9, approximately 0.2mm).
With a knife, cut the dough crossways in pieces approximately 10"/25cm long. Insert the handle in the hole for the cutting rollers, turn it slowly and pass the dough through so as to obtain the type of pasta you prefer (Fig. 9).

Note 1—If the rollers won’t “cut”, this means the dough is too soft, pass the dough through the smooth rollers, after adding some flour to the mixture.
Note 2—When the dough is too dry and cannot be “caught” by the cutting rollers, add a little water to the mixture and pass it through the smooth rollers once again. Place the pasta on a table-cloth and leave it to dry for at least an hour.

COOKING INSTRUCTIONS

Pasta can last a long time (1-2 weeks) if kept in a cool dry place. Bring a pan of salted water to a boil (1 gallon/4 liters per 1lb/1/2kg of pasta). Add the pasta. Fresh pasta cooks in just a few minutes, averaging 2-5 minutes, depending on the thickness. Stir gently when finished cooking, drain the pasta.

MAINTENANCE OF THE MACHINE

In order to remove the cutting attachment from the machine, lift it up manually making it slide along its tracks. To install attachments onto the machine (Fig. 10), repeat this procedure in reverse.
1. During use, clean the scrapers underneath the smooth rollers every so often with a piece of kitchen paper (Fig.11).
2. Never wash the machine with water or in the dishwasher (Fig.12).
3. To clean the machine after use, use a brush or a wooden rod (Fig. 13).
4. If necessary put several drops of mineral oil on the ends of the cutting rollers (Fig. 14)
5. Do not insert knives or cloths in between the rollers!
6. After use, replace the machine and its accessories back in their original box.

1 lb = 450 g = 2 cups

1 oz = 28 g = 1/8 cup

1 pt = .5 l = 16oz = 2 cups

1 qt = 1 l = 32oz = 4 cups

1 gal = 4 l = 128oz = 16 cups

BASIL & TOMATO TAGLIOLINI

4 large heirloom or roma tomatoes, diced
1/2 cup fresh, chopped basil
1/8 cup red wine vinegar
1/8 cup balsamic vinegar
2 Tbsp. olive oil
2 Tbsp. oregano
1/2 lb dried tagliolini or fettuccine pasta
1 Tbsp. Parmesan cheese, grated

Mix together the tomatoes, basil, vinegars, olive oil and oregano. Allow mixture to stand for at least 10 minutes.

Bring large pot of slightly salted water to a boil. Stir in the pasta and return to a boil. Cook the pasta uncovered about 5 minutes. Drain well. Mix the hot, cooked pasta with the tomato mixture. Sprinkle with Parmesan cheese and serve.

FETTUCCINE ALFREDO

1 lb. uncooked fettuccine pasta
1-3/4 cups whole milk
1 Tbsp. all-purpose flour
1/4 tsp. salt
dash of ground black pepper
dash of cayenne pepper
dash of paprika
2 Tbsp. butter
4 cloves garlic, chopped fine
2 oz. cream cheese
2/3 cup Parmesan, grated
1/4 cup plain yogurt
2 Tbsp. fresh parsley, chopped

Bring large pot of slightly salted water to a boil. Stir in the pasta and return to a boil. Cook the pasta uncovered about 5 minutes. Drain well. Cover to keep warm and set aside.

In medium sized bowl, combine milk, flour, salt, pepper, cayenne and paprika with wire whisk until smooth.
In 2 quart saucepan, melt butter over medium-low heat. Add garlic, cook for about 1 minute, stir constantly to avoid burning the garlic. Stir milk mixture into butter mixture. Cook and stir over medium heat until mixture thickens and boils.
Stir in cream and Parmesan cheese until melted. Stir in yogurt.
Pour over fettuccine noodles, toss to coat and sprinkle with parsley.

SIMPLE HOMEMADE MARINARA SAUCE

2 Tbsp. olive oil
6 cloves garlic, chopped
6 large, fresh basil leaves
28 oz. can crushed tomatoes
salt and pepper to taste
2 tsp. balsamic vinegar

Add olive oil to skillet and saute garlic approximately 6 minutes. Tear up basil leaves and add to garlic. Add crushed tomatoes and bring to a boil and then simmer for approximately 40 minutes. Add salt and pepper to taste. Swirl in balsamic vinegar.

SIMPLE SAUSAGE LASAGNA

12 precooked lasagna noodles
1 lb Italian sausage
4 cloves garlic, chopped
1 26oz. jar chunky pasta sauce
1 15oz. can tomato sauce
1 15oz. container ricotta cheese
1 tsp. Italian seasoning
4 cups mozzarella cheese, grated
1 cup provolone cheese, grated
1/2 cup Parmesan cheese, grated

Preheat oven to 375°F.

Cook sausage in large skillet over medium heat until browned. Crumble and break up in pan. Add garlic and simmer for 6-8 minutes until garlic has softened. Remove from heat and stir in pasta and tomato sauce.

In small bowl combine ricotta cheese and Italian seasoning.

Spread 1 cup of sauce into bottom of a 9" x 13" baking dish. Top with 3 noodles. Cover noodles with 1/3 cup of ricotta cheese mixture, 1 cup of mozzarella, 1/2 cup of provolone and 1 cup sauce. Repeat layers two more times. Add last 3 noodles. Top with remaining sauce, mozzarella and provolone cheese. Sprinkle the Parmesan cheese over the top.

Cover and bake 45-50 minutes. Uncover and bake an additional 5-8 minutes or until the cheese melts.