



Pasta Machine

TC196



The Pasta Machine mounts onto your worktop using the screw clamp provided (see Photo 1). Push the Winding Handle into the Smooth Roller hole.

MAKING PASTA DOUGH

Ingredients to make pasta for 6 people:

500g (1lb) Organic Pasta Flour (you can use soft wheat flour, or 250g of soft wheat flour and 250g of durum wheat flour if you prefer your pasta "al dente").

5 eggs - these need to be at room temperature. (A glass of still mineral water can be substituted for the eggs if preferred).

That's all. Don't be tempted to add SALT.

The flour goes into a bowl, the eggs are broken into the flour. Thoroughly blend the flour and the eggs with a fork. Then, with your hands, knead the mixture for about ten minutes until it 'comes together'. Add a little water if too dry, or some flour if too soft. Roll the mixture into a ball - it should be 'hard' and should not cling to fingers. Put the mixture onto a 'floured' board and cut into pieces small enough to pass through the machine at its widest setting (*Position 1*).

GETTING STARTED

Before first use, clean the machine with a dry cloth - there may be residual traces of manufacturing oil. After operation, clean the rollers by winding a small amount of dough through them - then discard the dough. Regularly oil the rollers of the machine with cooking oil.

INTO THE PASTA MACHINE

The Pasta Machine will roll the mixture to 9 thicknesses - these are set by pulling the knob outwards and aligning the numbers on the knob with the dot on the machine casing, (see Photo 2). *Position 1* is about 3mm, reducing to *Position 9* about 0.2mm.



TIPS. When the Cutting Rollers are reluctant to cut, the dough is too soft - so 'flour' the mixture and pass it through the smooth rollers again. If the dough is too dry and will not feed into the Cutting Rollers, add a little water to the mixture and again pass it through the Smooth Rollers.

Leave the pasta to dry on a clean cloth for at least an hour. Note - it will keep for about two weeks in a cool dry place.

Having cut the mixture into small pieces pass each piece through the machine by turning the handle (see Photo 3). Repeat this operation a few times, folding the dough and flouring if needed.



COOKING

Drop the pasta into a pan of salted water (4 litres for every 500g of pasta). Stir and test. It cooks in 2 - 5 minutes, according to the thickness. Drain when finished.

The dough will gradually take a uniform shape - change the thickness setting to *Position 2* and roll just once. Continue reducing the thickness as desired (Please note that you can not go from setting 1 directly to setting 9). The dough can be cut to width using the Pasta Cutter and to about 25cm (10") long (see Photo 4).



Then you can remove the handle and re-position it in the hole for the Cutting Rollers. Slowly wind the dough through so as to obtain the type of pasta you prefer (see Photo 5).

