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PASTA

Cooking with

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YIELD 2 SERVINGS AS MAIN, 4 SERVINGS AS APPETIZER
PREP TIME 15 MINUTES + RESTING TIME
COOKING TIME 4 MINUTES

INGREDIENTS

**1 1/2 CUPS (180 GRAMS) ALL-PURPOSE FLOUR,
DIVIDED (SEE DIRECTIONS)**
1 TEASPOON KOSHER SALT
2 LARGE EGGS, BEATEN
1 TABLESPOON WATER

Basic Pasta Dough

Directions

Add 1 cup (120 grams) flour along with the salt and eggs to the kneading chamber of the pasta maker. Mix for 30 seconds to combine, then stop the machine and add the remaining 1/2 cup (60 grams) flour to the kneading chamber. Mix for 5 minutes, slowly drizzling the water into the kneading chamber. Let the dough rest in the machine for 15 minutes. Extrude the dough through your noodle mold of choice.

To Cook Pasta Fill a large (5-6 quart) pot with water and bring to a boil over medium-high heat. Add the pasta and cook for about 3-4 minutes, until tender but still al dente. Drain and serve with your choice of sauce.



YIELD 2 SERVINGS AS MAIN, 4 SERVINGS AS APPETIZER
PREP TIME 5 MINUTES
COOKING TIME 10 MINUTES

INGREDIENTS

- 1 BATCH LINGUINE (FROM BASIC PASTA DOUGH RECIPE)
- 2 TABLESPOONS UNSALTED BUTTER
- 1 MEDIUM GARLIC CLOVE, MINCED
- 1/2 CUP HEAVY CREAM
- 1 TABLESPOON FINELY GRATED PARMESAN CHEESE
PLUS MORE FOR SERVING
- 1 TEASPOON FRESH MINCED PARSLEY FOR GARNISH

Linguine Alfredo

Directions

Fill a large (5-6 quart) pot with water and bring to a boil over medium-high heat for the pasta. While the pasta water heats, melt the butter in a medium saucepan over medium heat. Stir in the garlic and cook for 1 minute to soften the garlic and release its aroma; do not let the garlic burn.

Add the cream and cook, stirring frequently, for 5 minutes. The cream will bubble vigorously as it cooks. Remove the sauce from the heat and stir in the Parmesan cheese. Reserve until the pasta is ready. When the pasta water boils, add the linguine and cook for about 2 minutes until tender. Scoop out 1/4 cup of the pasta cooking water. With tongs, transfer the cooked linguine to the alfredo sauce. Toss with the sauce, adding the reserved cooking water 1 tablespoon at a time until the sauce reaches your preferred consistency. Sprinkle additional Parmesan cheese and fresh minced parsley over the pasta and serve.



YIELD 2 SERVINGS AS MAIN, 4 SERVINGS AS APPETIZER

PREP TIME 20 MINUTES

COOKING TIME 5 MINUTES

INGREDIENTS

1/2 CUP (4 OUNCES; 113 GRAMS) BUTTERNUT SQUASH PUREE

2 TABLESPOONS RICOTTA CHEESE OR MASCARPONE CHEESE

**1/2 TEASPOON FRESH MINCED SAGE
PLUS 12-16 SMALL WHOLE SAGE LEAVES**

1/4 TEASPOON KOSHER SALT

**1/4 TEASPOON GROUND BLACK PEPPER
PLUS MORE FOR GARNISH**

**1/8 TEASPOON FRESHLY GRATED NUTMEG
PLUS MORE FOR GARNISH**

2 BATCHES BASIC PASTA DOUGH

1 LARGE EGG, BEATEN

4 TABLESPOONS (1/2 STICK) UNSALTED BUTTER

Butternut Squash Ravioli

Directions

Mix the squash, cheese, minced sage, salt, 1/4 teaspoon pepper, and 1/8 teaspoon nutmeg together in a medium bowl. Divide each batch of rested pasta dough into 2 equal pieces. Gently stretch each piece into a long log shape with your hands and, on a lightly floured work surface, roll out each piece as thinly as possible until it is a long, thin piece of pasta approximately 24 inches long x 3 inches wide. Drop teaspoonfuls of squash filling on 2 of the dough pieces, spacing each about 3 inches apart. About 8 teaspoonfuls of filling should fit on the dough. Lightly brush beaten egg around each teaspoonful of filling, then carefully cover with the remaining 2 pieces of dough, pressing gently around each round of filling to seal closed.

Use a 2 1/2 inch round cookie cutter to cut 8 round ravioli, or a pastry or pizza cutter to cut 8 square ravioli from each piece of dough. Trim and discard any excess dough. Fill a large (5-6 quart) pot with water and bring to a boil over medium-high heat. Add the pasta and cook for about 3-4 minutes, until tender but still al dente.

While the pasta cooks, melt the butter in a high-sided saucepan over medium-low heat. Let the butter cook and bubble until the butter at the bottom of the pan begins to darken to an amber color. Remove the pan from the heat and stir in the whole sage leaves to crisp them. Toss the ravioli with the browned butter to serve, dividing between 2-4 plates and sprinkling with additional pepper and nutmeg if desired.



YIELD 2 SERVINGS AS MAIN, 4 SERVINGS AS APPETIZER
PREP TIME 15 MINUTES + DOUGH RESTING TIME
COOKING TIME 2 MINUTES

INGREDIENTS

Whole Wheat Elbows

- 1 CUP (113 GRAMS) WHOLE WHEAT FLOUR
- 1 TEASPOON KOSHER SALT
- 2 LARGE EGGS, BEATEN
- 1/2 CUP (60 GRAMS) ALL-PURPOSE FLOUR
PLUS MORE FOR THE EXTRUDED PASTA
- 1 TABLESPOON WATER

Pesto

- 2 LOOSELY PACKED CUPS FRESH BASIL LEAVES (ABOUT 2 OUNCES)
- 1 SMALL TO MEDIUM GARLIC CLOVE, ROUGHLY CHOPPED
- 2 TABLESPOONS FRESHLY GRATED PARMESAN CHEESE
- 1 TABLESPOON PINE NUTS
- 1/4 TEASPOON GROUND BLACK PEPPER
- 1/4 TEASPOON KOSHER SALT + MORE TO TASTE
- 1/4 CUP OLIVE OIL

Whole Wheat Elbows With Pesto

Directions

Add the whole wheat flour, salt, and eggs to the kneading chamber of the pasta maker. Mix for 30 seconds to combine, then stop the machine and add the all-purpose flour to the kneading chamber. Mix for 5 minutes, slowly drizzling the water into the kneading chamber. Let the dough rest in the machine for 15 minutes. Extrude the dough through the elbow noodle mold. Toss the elbows lightly in flour to prevent them from sticking together.

To make the pesto, grind the basil, garlic, Parmesan, pine nuts, pepper, salt, and olive oil in a food processor, scraping the bowl down as needed until the leaves are pureed. Fill a large (5-6 quart) pot with water and bring to a boil over medium-high heat. Add the pasta and cook for about 4-5 minutes, until tender but still al dente. Reserve 2-3 tablespoons of pasta cooking water. Drain and toss the elbows with the pesto to serve, adding the reserved cooking water if needed.



YIELD 1 BAGUETTE
PREP TIME 15 MINUTES + 2 HOURS OR OVERNIGHT
COOKING TIME 30 MINUTES

INGREDIENTS

1 TEASPOON ACTIVE DRY YEAST
1/2 CUP WARM WATER, DIVIDED (SEE BELOW)
1 1/2 CUPS (180 GRAMS) ALL-PURPOSE FLOUR
PLUS MORE FOR SHAPING THE BAGUETTE
1/2 TEASPOON KOSHER SALT
VEGETABLE OIL OR NONSTICK SPRAY

Basic Baguette Dough

Directions

In a small bowl, sprinkle the yeast over 1/4 cup warm water (about 105-110°F) and let rest for 5 minutes until the yeast has bloomed and the water is cloudy. Add the flour and salt to the kneading chamber of the pasta maker. Pour the bloomed yeast over the flour. Close the pasta maker and begin mixing. After 30 seconds, slowly drizzle the remaining 1/4 cup warm water into the kneading chamber. Knead for 5 minutes total.

For an overnight rise, add a splash of vegetable oil (about 1 teaspoon) to a 1-quart zip-top bag or spritz the inside of the bag with nonstick spray. Add the dough, seal shut, and squeeze gently to coat the dough with the oil. Refrigerate overnight or up to 24 hours. For a countertop rise, lightly coat a medium bowl with vegetable oil or spritz with nonstick spray. Place the dough in the bowl and toss to coat. Cover tightly with plastic wrap and rest in a warm place for 1 1/2 to 2 hours, until the dough has approximately doubled in size. On a lightly floured work surface, shape the risen dough into a baguette by gently rolling with the palms of your hands into a log about 16 inches long. Place the dough on a baking sheet lined with parchment paper, cover loosely with plastic wrap, and let rise for 1 hour if the dough is at room temperature and up to 2 hours if the dough has been refrigerated. Preheat the oven to 375°F. Just before baking, lightly slash the dough diagonally with a serrated knife to create steam vents. Bake for 25-30 minutes, until the baguette is crispy and golden brown. Let cool on a wire rack before slicing.



YIELD 1 LOAF
PREP TIME 15 MINUTES + 2 HOURS OR OVERNIGHT
COOKING TIME 30 MINUTES

INGREDIENTS

- 1 TEASPOON ACTIVE DRY YEAST
- 1/2 CUP WARM WATER, DIVIDED (SEE BELOW)
- 1 1/2 CUPS (180 GRAMS) ALL-PURPOSE FLOUR PLUS MORE FOR SHAPING THE BAGUETTE
- 1/2 TEASPOON KOSHER SALT
- VEGETABLE OIL OR NONSTICK SPRAY
- 1 LARGE EGG, BEATEN
- 1/2 TEASPOON SESAME SEEDS

Braided Sesame Bread

Directions

In a small bowl, sprinkle the yeast over 1/4 cup warm water (105-110°F) and let rest for 5 minutes until the yeast has bloomed and the water is cloudy. Add the flour and salt to the kneading chamber of the pasta maker. Pour the bloomed yeast over the flour. Close the pasta maker and begin mixing. After 30 seconds, slowly drizzle the remaining 1/4 cup warm water into the kneading chamber. Knead for 5 minutes. For an overnight rise, add a splash of vegetable oil (about 1 teaspoon) to a 1-quart zip-top bag or spritz the inside of the bag with nonstick spray. Add the dough, seal shut, and squeeze gently to coat the dough with the oil. Refrigerate overnight or up to 24 hours. For a countertop rise, lightly coat a medium bowl with vegetable oil or spritz with nonstick spray. Place the dough in the bowl and toss to coat. Cover tightly with plastic wrap and rest in a warm place for 1 1/2 to 2 hours, until the dough has approximately doubled in size.

On a lightly floured work surface, divide the risen dough into 3 equal pieces. Gently roll each piece into a log about 12 inches long with the palms of your hands. Line the three dough logs lengthwise on the work surface about an inch apart from one another. Pinch the ends of each log that are furthest away from you together and tuck the pinched end under to seal. Begin braiding the dough with the left log, crossing it over the center log so that it becomes the center. Cross the right log over the center log so that it becomes the center. Repeat until the entire loaf is braided, then pinch the ends and tuck under to seal. Place the braided dough on a baking sheet lined with parchment paper, cover loosely with plastic wrap, and let rise for 1 hour if the dough is at room temperature and up to 2 hours if the dough has been refrigerated. Preheat the oven to 375°F. Just before baking, brush the dough with the beaten egg and sprinkle with the sesame seeds. Bake for 25-30 minutes, until the loaf is crispy and golden brown. Let cool on a wire rack before slicing.



YIELD 4-6 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 1 HOUR

INGREDIENTS

- 1 MEDIUM OR 2 SMALL RED BEETS, ABOUT 1/4 POUND TOTAL
- 1 TEASPOON + 1 TABLESPOON HIGH-QUALITY EXTRA VIRGIN OLIVE OIL, DIVIDED
- 1 TEASPOON + 1 TABLESPOON BALSAMIC VINEGAR, DIVIDED
- 1 BAKED BAGUETTE (FROM BASIC BAGUETTE DOUGH RECIPE)
- 1/4 POUND GORGONZOLA DOLCE CHEESE
- FRESHLY GROUND BLACK PEPPER
- COARSE SEA SALT

Balsamic Beet and Gorgonzola Bruschetta

Directions

Preheat the oven to 400°F. Place each beet on a 12-inch square of aluminum foil. Drizzle with 1 teaspoon olive oil and 1 teaspoon balsamic vinegar, then tightly crimp the foil shut to seal the beet inside. Roast for 45 minutes to 1 hour, until a paring knife goes through the beet without resistance. Be careful opening the foil packet, as steam may escape. Remove the beets from the foil and cool for 5-10 minutes until they can be handled comfortably. Rub with a paper towel to remove the skins. Slice the beets into very thin rounds.

To assemble the bruschetta, slice the baguette in half lengthwise, then cut each long half into about 8 pieces. Toast the baguette pieces for about 3-4 minutes until light golden. Thickly spread Gorgonzola cheese on each slice of toasted baguette. Drizzle the remaining 1 tablespoon balsamic vinegar over the baguettes, then grind a dusting of black pepper on each. Top each baguette with a beet slice, then drizzle the remaining 1 tablespoon olive oil over the bruschetta. Sprinkle sea salt over the bruschetta and serve.



YIELD 1 12" PIZZA
PREP TIME 15 MINUTES + 2 HOURS OR OVERNIGHT
COOKING TIME 10 MINUTES

INGREDIENTS

1 TEASPOON ACTIVE DRY YEAST
1/4 CUP WARM WATER
1 1/2 CUPS (180 GRAMS) ALL-PURPOSE FLOUR
1 TEASPOON KOSHER SALT
1/2 TEASPOON GRANULATED SUGAR
4-5 TABLESPOONS ROOM-TEMPERATURE BEER
SUCH AS AN AMERICAN OR MEXICAN LAGER
VEGETABLE OIL OR NONSTICK SPRAY

Basic Pizza Dough

Directions

In a small bowl, sprinkle the yeast over 1/4 cup warm water (about 105-110°F) and let rest for 5 minutes until the yeast has bloomed and the water is cloudy. Add the flour, salt, and sugar to the kneading chamber of the pasta maker. Pour the bloomed yeast over the flour. Close the pasta maker and begin mixing. After 30 seconds, slowly drizzle 4 tablespoons beer into the kneading chamber. Knead for 3 minutes total, adding the remaining 1 tablespoon beer if the dough is too dry—it should be very soft and sticky. For an overnight rise, add a splash of vegetable oil (about 1 teaspoon) to a 1-quart zip-top bag or spritz the inside of the bag with nonstick spray. Add the dough, seal shut, and squeeze gently to coat the dough with the oil. Refrigerate overnight or up to 24 hours.

Bring the dough to room temperature before shaping. For a countertop rise, lightly coat a medium bowl with vegetable oil or spritz with nonstick spray. Place the dough in the bowl and toss to coat. Cover tightly with plastic wrap and rest in a warm place for 2 hours, until the dough has approximately doubled in size. Preheat the oven to 500°F for 30 minutes. Place a large unrimmed baking sheet in the oven during the last 5 minutes of preheating time. Line a separate unrimmed baking sheet or a pizza peel with a piece of parchment paper. On a lightly floured work surface, shape the pizza dough into an approximately 14" round, then transfer to the parchment paper. Top the dough with your choice of sauce and toppings. With oven mitts, remove the preheated baking sheet from the oven and carefully slide the pizza on its parchment onto the baking sheet. Bake for 8-10 minutes, until the crust is crispy and golden brown. Slice and serve.



YIELD 1 12" PIZZA
PREP TIME 10 MINUTES
COOKING TIME 30 MINUTES FOR SAUCE +
10 MINUTES FOR PIZZA

INGREDIENTS

Marinara Sauce

1 TABLESPOON OLIVE OIL
1 LARGE GARLIC CLOVE, MINCED
1 15-OUNCE CAN CRUSHED TOMATOES
1/4 TEASPOON KOSHER SALT PLUS MORE TO TASTE
1 TABLESPOON TORN BASIL LEAVES

Pizza

1 BATCH BASIC PIZZA DOUGH
1/2 BATCH MARINARA SAUCE
1/4 POUND FRESH MOZZARELLA,
SLICED INTO 1/4-INCH THICK ROUNDS
6-8 FRESH BASIL LEAVES

Pizza Margherita

Directions

Marinara Sauce Heat the olive oil in a high-sided saucepan over medium-low heat. Add the garlic and cook, stirring, for 1 minute. Stir in the tomatoes, salt, and basil. Bring to a simmer and cook, stirring frequently, for 30 minutes. Taste and add more salt as needed. Leftover marinara sauce can be refrigerated for up to 1 week or frozen for up to 3 months.

Pizza Preheat the oven to 500°F for 30 minutes. Place a large unrimmed baking sheet in the oven during the last 5 minutes of preheating time. Line a separate unrimmed baking sheet or a pizza peel with a piece of parchment paper. On a lightly floured work surface, shape the pizza dough into an approximately 14-inch round, then transfer to the parchment paper. Spread the marinara sauce evenly across the dough, leaving 1/2 to 1 inch of crust uncovered at the edges. Top the sauce with the mozzarella slices. With oven mitts, remove the preheated baking sheet from the oven and carefully slide the pizza on its parchment onto the baking sheet. Bake for 8-10 minutes, until the crust is crispy and golden brown. Remove the pizza from the oven and sprinkle with basil leaves. Slice and serve.



YIELD 4 CALZONES
PREP TIME 20 MINUTES
COOKING TIME 40 MINUTES

INGREDIENTS

Meatballs

- 1 BATCH MARINARA SAUCE (FROM PIZZA MARGHERITA RECIPE)
- 1/2 POUND GROUND BEEF
- 1/2 POUND GROUND PORK
- 1 LARGE EGG, BEATEN
- 2 TABLESPOONS FINELY GRATED PARMESAN CHEESE
- 2 TABLESPOONS ITALIAN STYLE BREADCRUMBS
- 1/2 TEASPOON KOSHER SALT

Calzones

- 2 BATCHES BASIC PIZZA DOUGH
- 1 BATCH MEATBALLS IN SAUCE (ABOVE)
- 1/2 CUP FRESH RICOTTA CHEESE
- 1 CUP SHREDDED MOZZARELLA CHEESE

Meatball Calzones

Directions

Meatballs Bring the marinara sauce to a simmer in a wide saucepan over medium-low heat. With your hands, mix the beef, pork, egg, Parmesan, breadcrumbs, and salt together in a large bowl. Shape the meat into 8 meatballs and add the meatballs to the simmering sauce. Cover the pan and continue to simmer for 30 minutes until the meatballs are cooked through.

Calzones Preheat the oven to 500°F for 30 minutes. Place 2 large unrimmed baking sheets in the oven during the last 5 minutes of preheating time. Rip off 2 pieces of parchment paper large enough to cover the baking sheets and place on a clean work surface. On a lightly floured work surface, divide each batch of pizza dough into 2 equal pieces. Shape each piece into an approximately 8-inch round. Place 2 dough rounds onto each piece of parchment paper. Place 2 meatballs on 1 half of each dough round. Spoon the sauce evenly over the meatballs, then drop 2 tablespoons ricotta in spoonfuls onto each dough round around the meatballs. Sprinkle 1/4 cup mozzarella over each. Fold the dough over the filling. Pinch and fold the edges of the crust together tightly to seal the calzones. With oven mitts, remove a preheated baking sheet from the oven one at a time. With a pizza peel or a separate unrimmed baking sheet, carefully slide the calzones on their parchment onto each preheated baking sheet. Bake for 8-10 minutes, until the calzones are golden brown. Serve immediately, or cool completely on a wire rack before refrigerating or freezing.