

**imperria**



**Imperria**  
Trading S.r.l.

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#150

# EVERYBODY LOVES FRESH PASTA

Pasta has always been one of the favourite foods in Italy and presently, all over the world, too.

Now, with the Imperia machine, you can enjoy the many pleasures of fresh home-made pasta.

Imperia is made in Italy with the expertise of craftsmen, to give you and your family excellent, fresh, home-made pasta. It is easy to use and it will be a pleasing and enjoyable experience you will be able to repeat over and over again.

Besides Imperia, the most important ingredient for delicious home-made pasta is a little imagination. Pasta is a highly versatile food, and it can be prepared to satisfy the most particular tastes.

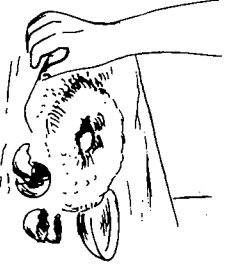
It can be boiled or baked in the oven, short or long, plain or curled, topped with traditional or sophisticated sauce and it is nutritious and tasty. Whatever the variation, your Imperia and its accessories will lead you into the adventure of making "good home-made pasta".

## HOW TO PREPARE THE BASE MIXTURE

The fresh mixture is an essential ingredient of home-made pasta. The base mixture is suitable for all the recipes contained in this booklet.

To obtain about 1/2 kg of pasta you need 350 gr of 00 flour (2 cups) and 2 large whole eggs. These are the only two ingredients needed to prepare an excellent mixture.

If you have been provident and also own the Imperia Impastatrice (Mixer) along with your pasta machine, put these two genuine ingredients in the special plastic container, the machine will see to the rest.



To prepare the mixture by hand, place the flour on a worktop and make a hole in the middle in which to put the eggs. Then beat the eggs with a fork and gently mix in the flour from the sides. Start mixing the ingredients together until the mixture becomes homogenous.

At this point, start kneading the pasta on a surface sprinkled with flour using the palm of your hand.

### IMPORTANT:

if the pasta is too dry or crumbly, spray with a little lukewarm water. When the required texture has been reached, form a ball and leave to rest in a bowl. Cover the mixture prepared (to prevent it from drying) and continue.

## COLOURED PASTA

### GREEN

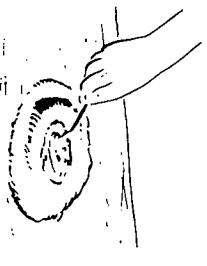
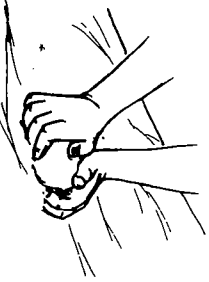
With spinach. Boil the spinach and squeeze all the water out when it's cooked; then mash into a puree. (Proportions: 500 g flour, 250g spinach).

### RED

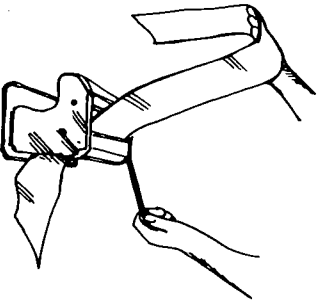
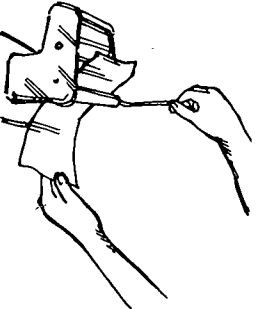
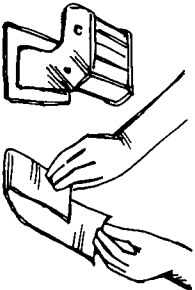
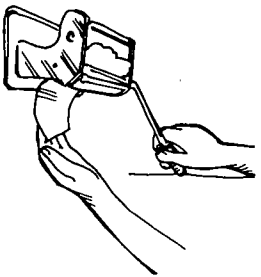
With tomato: Cook the tomato puree in a saucepan savouring with salt and pepper, calculate one tablespoon of tomato for every 100 g of flour.

Lastly, to obtain other colours, you may add: sepia ink, beetroot, saffron, cocoa, etc....

However, you should bear in mind that some of these ingredients produce more moisture, therefore it is necessary to add more flour.



- ## HOW TO PREPARE IMPERIA FOR USE
- 1 - Fasten the machine to a table inserting the special clamp in the square slot on the side of the machine, then screw it against the edge of the table.
  - 2 - Put a layer of mixture between the machine rollers and turn the handle. This way you will obtain a first sheet which will have to be passed through several times to thoroughly clean all the points to which access by hand is impossible. (Of course, this sheet will have to be thrown away).



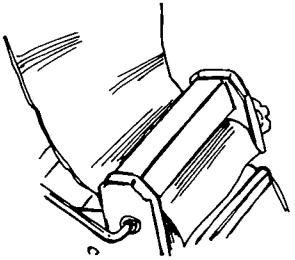
## USE OF IMPERIA

- 1 - Turn the sheet puller rollers adjustment knob until they are the farthest apart.
- 2 - Start passing part of the mixture in the rollers, turning the handle as illustrated.
- 3 - Before passing the pasta another time, fold the sheet in two and sprinkle with flour.
- 4 - Pass the pasta in the roller about 6-8 times, folding it in two each time. The mixture should be fairly soft. If it is too sticky, sprinkle lightly with flour.
- 5 - Reduce the space between the rollers, turning the adjustment knob by one notch. Pass the pasta through the rollers again, without folding it in two.
- 6 - Continue reducing the space between the rollers, one notch at a time, each time the pasta has been passed through. At the end you will obtain the sheet of the required thickness and texture.
- 7 - At this point the sheet is stretched and thin. If it has become difficult to handle because it is too long, divide it in half.
- 8 - Leave the sheet to rest for 10 minutes so that it is ready for the chosen cut. Repeat the last operations also with the other parts of pasta.
- 9 - It is important to wait a while before cutting the pasta to avoid it being too soft.
- 10 - Then attach the cutter accessory to Imperia. This is done by inserting the cutter in the supports provided on both sides of the machine.
- 11 - Lightly sprinkle flour on the sheet left to rest, to prevent it from sticking to the cutter and then start passing it through, turning the handle, inserted previously in its housing on the cutter.
- 12 - Place the cut pasta on a large surface so that it dries before cooking. Or, use Imperia Stendipasta: the practical accessory made from natural wood, indispensable for hanging and drying a lot of pasta in a small space.

## CLEANING

After making the pasta, Imperia and its accessories must be cleaned with a dry cloth or with a soft brush.

**NEVER WASH THE IMPERIA MACHINE WITH WATER OR DE-TERSIVES!**  
as rust may originate from the contact of the steel machine components with moisture.



## PASTA SHEETS

With the *Imperia Stogiatrice* it is possible to make a 150 mm wide homogenous sheet in 6 different thicknesses.

Pasta sheet is considered the most refined of all pasta, and it lends itself to thousands of different uses. From lasagne to cannelloni, from fresh filled pasta, to farmhouse pasta in different shapes, to different kinds of sweets.

## NEAPOLITAN CANNELLONI

Ingredients for 12 cannelloni:

Filling: 300 g mozzarella cheese, 4 salted anchovies, 300 g ripe tomatoes, 80 g Parmesan cheese

Sauce: 2 kg ripe tomatoes (or the equivalent in ready pulp), 0.5 dl oil, salt pepper and a sprig of basil.

Dice the mozzarella cheese, remove the salt from the anchovies, peel the tomatoes and slice them. Cut the pasta sheet to obtain 12-10 cm squares.

Cook the pasta squares for a few minutes, drain and lay on a moist tea-towel. Fill the pasta with mozzarella, anchovies and Parmesan; roll carefully. Heat the oil in a saucepan, add the tomato pulp, add salt and cook, savour with minced basil. Align the cannelloni in a buttered, oven proof dish, cover with the tomato sauce, pepper to taste, sprinkle with grated Parmesan and cook for about twenty minutes in the oven at 180°C.

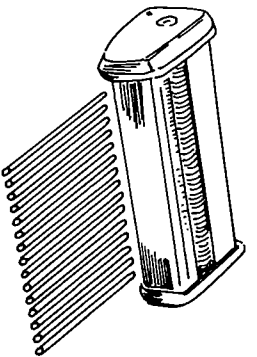
## LASAGNE BOLOGNESE

Ingredients for 5 persons:

1/4 cup oil, 1/2 onion, 300 g minced beef, 40 g chicken livers, a handful of dried mushrooms, soaked and drained, a couple of fresh ripe tomatoes, 60 g Parmesan, 60 g butter.

Preparation of the sauce: brown the onion in half of the butter (30g) and the oil. When golden, take it out and in its place, put the minced beef and chicken livers in the saucepan, with the mashed tomato and chopped mushrooms. Cook slowly for about an hour.

Cut strips of pasta about 10/12 cm in width and boil in plenty of salted water, then drain when slightly underdone. Arrange layers of lasagne and sauce in a buttered baking dish, sprinkle with Parmesan and put the pieces of remaining butter on top, then bake at medium temperature for appr. 15 minutes and serve.



## SPAGHETTI

The cutter accessory **Simplex TS** for spaghetti cuts rounded strips with a 2 mm diameter. Spaghetti is the most famous Italian pasta in the world, a typical dish of our good traditional cuisine.

## SPAGHETTI WITH TOMATO AND BASIL

For 4 persons:

400 g spaghetti, 1.5 dl oil, 1 garlic clove, 300 g tomato pulp, basil, 30 g Parmesan, salt and pepper.

After preparing the spaghetti with *Imperia*, heat the oil in a wide saucepan, add the finely minced garlic and basil and gently fry for a couple of minutes. Add the tomato pulp and allow to thicken. Boil the spaghetti and drain when slightly underdone, pour them into the saucepan, sprinkle with grated Parmesan and ground pepper. Serve after a few minutes, when everything has been well amalgamated.

## SPAGHETTI WITH GARLIC, OIL AND CHILLI PEPPER

For 4/6 persons:

500 g spaghetti, 3 dl oil, 1/2 red chilli pepper, 5 garlic cloves, parsley and salt.

Peel, chop and fry the garlic in a saucepan with the oil. Finely slice the chilli pepper, add to the oil and fry, lightly for 2 minutes, with very low light. Boil the spaghetti in salted water, drain when slightly underdone and pour into the saucepan. Add chopped parsley, mix over a high light for a few minutes.

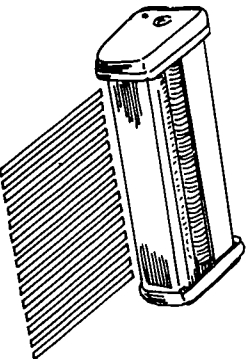
## SPAGHETTI WITH SHELLFISH

For 4 persons:

400 g of spaghetti, 2 kg shellfish, 8 prawns, tomato pulp, 2 dl of oil, 2 garlic cloves, parsley and salt and pepper.

Wash the shellfish (baby clams and mussels), drain and put in saucepan and heat for 3 minutes (filter and save the cooking liquid). Clean and cook the prawns. Pour the oil and tomato pulp in a wide saucepan, after 5 minutes add the shellfish with their liquid and the prawns.

Separately, brown the garlic in the remaining oil. Boil the spaghetti; drain when slightly underdone and pour into the saucepan; savour with pepper, chopped parsley and add the oil. Lastly, mix well with the sauce.



## CAPELLI D'ANGELO (ANGEL'S HAIR)

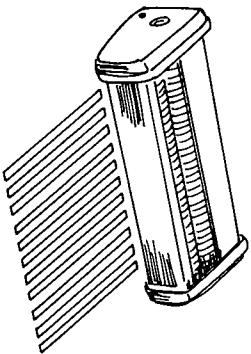
The *Imperia* cutter accessory **Simplex T.1** for *Capelli d'Angelo*, cuts the pasta in fine strips (appr. 1.4 mm). *Capelli d'Angelo* are ideal for soups, souffles, creams of mushroom.

## CAPELLI D'ANGELO SOUFFLÉ

**For 4/6 persons:**  
300 g capelli d'angelo, 3 eggs, béchamel, 1/2 cup grated Parmesan.  
Prepare the capelli d'angelo with the Imperia machine. Boil the pasta in salted water for 1 minute. Take off the heat and drain. Put the egg yolks and Parmesan in a bowl. Whisk the egg whites in another bowl and carefully stir in the yolks and Parmesan. Pour over the capelli d'angelo and mix well, adding the béchamel. Then pour into a well-buttered soufflé mould. Bake at 150° C until the soufflé rises. Serve hot immediately.

## CAPELLI D'ANGELO WITH MUSHROOMS

**For 4 persons:**  
600 g capelli d'angelo, 300 g mushrooms, oil, salt, pepper, parsley, lemon juice.  
Clean and wash the mushrooms, then finely slice them. Cook in a saucepan with a little oil for a few minutes. Then add salt, pepper, a tablespoon of chopped parsley and, after removing from the heat, a few drops of lemon juice. Boil the capelli d'angelo in plenty of salted water. After cooking, flavour with raw oil and pepper, pour the mushroom sauce over the pasta, add a few drops of lemon and mix. Serve hot immediately.



### TAGLIATELLE

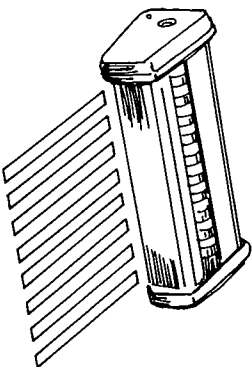
The word "tagliatelle" derives from the verb "tagliare (cut)"; The Imperia cutter accessory Simplex T.2 for tagliatelle cuts 2 mm wide strips.

## TAGLIATELLE WITH HAM

**For 4/6 persons:**  
600 g tagliatelle, 100 g butter, 100 g ham, 50 g grated Parmesan.  
After preparing the tagliatelle, boil for 3 minutes in salted water, drain and pour onto a dish.  
Melt the butter in a saucepan and as soon as it has melted add the diced ham. The butter must not fry and the ham should only warm. Flavour the tagliatelle with this sauce and add the grated Parmesan.

## TAGLIATELLE WITH BROCCOLI

**For 4 persons:**  
600 g tagliatelle, 2 or 3 broccoli for a total of 1 kg, 60 g Pecorino cheese, 8 tablespoons of olive oil, salt and pepper.  
Cut the broccoli in pieces and boil in salted water. After about ten minutes, remove with a skimmer and keep warm.  
Now cook the tagliatelle in the broccoli cooking water. As soon as they are cooked, drain and pour over the boiled broccoli adding a little salt, freshly ground pepper and tepid olive oil. Mix carefully and serve with grated Pecorino.



### TRENETTE

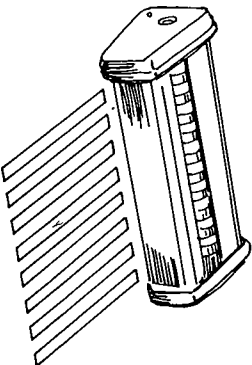
The Imperia cutter accessory Simplex T.3 for trenette cuts 4 mm wide strips. Trenette are similar to fettuccine, only narrower. They are tasty with 'pesto' sauce, flavoured with cheeses or with a simple tomato sauce.

## TRENETTE WITH PESTO SAUCE

**For 4/6 persons:** 600 g of trenette  
Pesto sauce: put plenty of basil in the mortar, add a handful of parsley leaves, 2 or 3 garlic cloves, 100 g of Pecorino cheese, a pinch of salt.  
Grind in the mortar adding a cup of oil a little at a time.  
Boil the trenette in plenty of salted water, drain when slightly underdone, flavour with cheese and add a few spoonfuls of their cooking water, cover with the sauce, mix and serve hot.

## TRENETTE WITH 4 CHEESES

**For 4 persons:**  
600 g of trenette, 100 g mozzarella cheese, 100 g Dutch cheese, 100 g emmenthal, 200 g Parmesan, 180 g butter, salt.  
Cut the mozzarella, Dutch cheese and emmenthal into tiny pieces. Melt the butter in a bain-marie at high temperature; it should be very hot but not boiled.  
Boil the trenette and, when they are cooked completely, flavour with all the chopped cheeses, half of the grated Parmesan and half of the melted butter. Place the trenette on a dish and cover with the remaining cheese and butter.



### FETTUCCINE

The Imperia cutter accessory Simplex T.4 for fettuccine cuts 6.5 mm wide strips. Fettuccine are famous worldwide as an appetising and versatile dish. This type of pasta can replace tagliatelle and trenette.

## FETTUCCINE WITH BUTTER AND SAGE

**For 4/6 persons:**  
600 g fettuccine, 100 g butter, 200 g Parmesan, pepper.  
Cook the fettuccine in boiling, salted water, drain when slightly underdone and put them in a hot dish. Sprinkle immediately with grated Parmesan and pieces of butter. Mix well and serve very hot after sprinkling with a pinch of pepper and decorating with small sage leaves.

## FETTUCCINE WITH ANCHOVIES AND TUNA

**For 4/6 persons:**  
600 g fettuccine, salt, 50 g butter, 100 g of tuna fish in oil, parsley, pepper, grated Parmesan; 3 fillets of anchovy.

