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This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to cords or plugs.

All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.



VillaWare Mfg. Co.  
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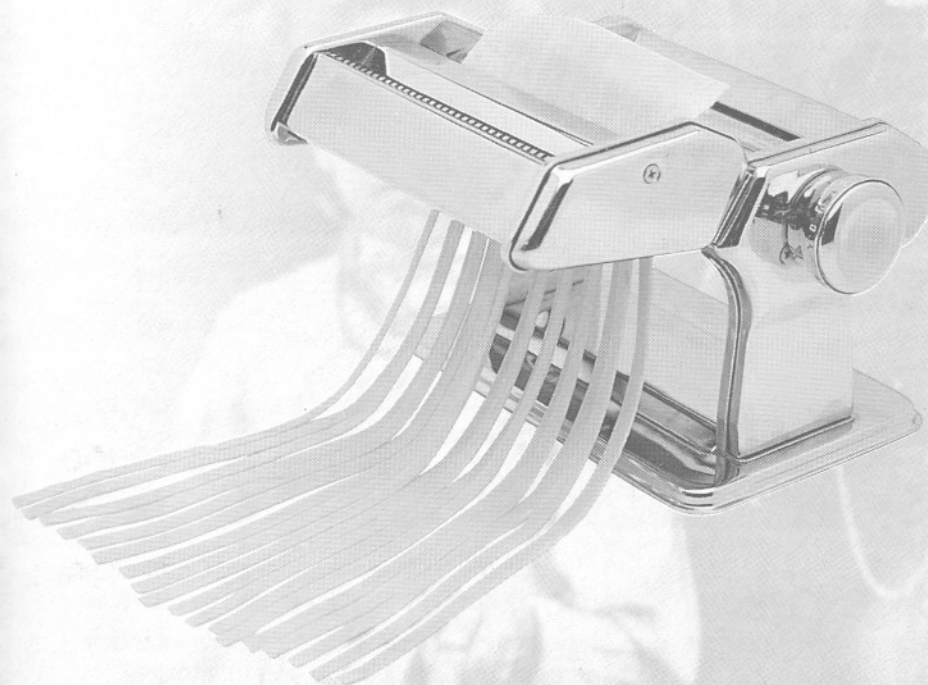
For additional information on the VillaWare® product line, see your dealer or write to the address listed above.

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# AL DENTE™

## PASTA MACHINE

### RECIPE AND INSTRUCTION BOOKLET



No. 177

 **VillaWare®**  
CLASSIC ITALIAN  
KITCHENWARE

## BUON APPETITO!

*"I remember my Grandfather intruding into Grandma's kitchen blaring, "You gotta cook 'em al dente!" To him over cooking fresh, homemade spaghetti was really a sin. Grandma, of course, knew perfectly well how to cook the pasta.*

*What does it mean, al dente (al-den-tay)? Surely it implies to never overcook the noodles. But I think Grandpa somehow expressed it more from the heart when he'd implore with Grandma, "You gotta know that you are chewing something!"*

## GET READY TO USE YOUR AL DENTE PASTA MACHINE

1) Using the enclosed clamp, fasten the machine onto the edge counter or table. Fit the handle into the hole on the machine. Notice that when the handle turns, it passes below the edge of the table. (PHOTO #1),

2) The machine will have some excess oil from the factory to protect the machine before it reaches you. Remove the excess oil before using the machine for the first time as follows:

A) Wipe all surfaces clean, using only a clean, dry cloth.

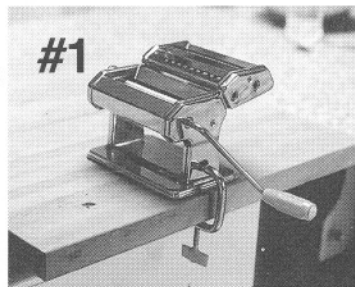
B) Pass a piece of dough through the rollers several times. Also pass it through both noodle cutters. Let the dough especially contact the edges of the rollers & cutters where machine oil can accumulate. Throw the dough away when finished.

C) Lightly sprinkle some flour on the rollers & cutters. Use a dry brush to work it into the edges and between the cutters. Then brush it all away, wipe the machine again with the dry cloth and your Al Dente Pasta Machine is ready to use.

## HOW TO ATTACH THE NOODLE CUTTING HEAD

Notice the track on each end of the cutting head. These 2 tracks interlock with 2 tracks on the dough rolling base unit. Notice that you interlock & slide the tracks together at an angle. Don't slide the cutting head on too tight. If the head sticks and is too hard to remove, tap it lightly from underneath with a wooden object, taking care not to damage any parts.

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## HOW TO MIX THE PASTA DOUGH

Recipe serves 6

4 eggs

3 cups of flour

water (optional)

Pour the flour into a mixing bowl and make a "well" in the center. Break the 4 eggs into the well (PHOTO #2) and blend slowly with fork. Combine the eggs and flour until well blended. (PHOTO #3) If the dough mixture is too wet, gradually mix in a small amount of flour. If the dough is too dry gradually work in a little water.

Spread a little flour very lightly on your table top. Place dough mixture on table top and knead firmly until it is of a consistent color & texture (PHOTO #4). Form dough into a mound shape and cover with a damp towel. Important: Let the dough rest for at least 10-15 minutes. This allows the ingredients to further blend together. Cut the dough into slices that are about 1/4" thick (PHOTO #5). Always keep that portion of dough that you are not using under the damp towel so that it does not dry out.

## HOW TO ROLL THE DOUGH INTO FLAT SHEETS

Set the regulator knob located on the left side of the machine-(opposite handle) to position number 7.

Pull the regulator knob outward and turn it to



3

setting number 7. The two smooth dough rollers should now be spread as far apart as they will go (PHOTO #6).



Take a dough slice and crank it through the smooth dough rollers (PHOTO #7). Lightly dust the dough strip with a little flour and then fold it in half. If the dough strip seems too moist, continue this process several times: dust with flour, fold, and pass through the rollers.



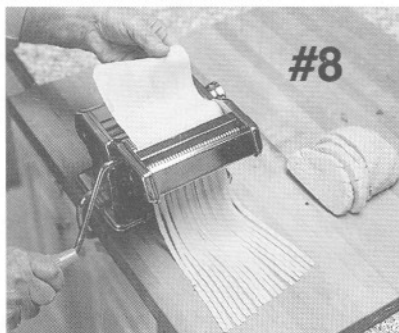
Now set the regulator knob down to position 6 and pass the dough through. Repeat this process several times until you have rolled the dough strip down to your desired thickness. In other words, after position 6 you may step down to, position 5 and then to position 4. Or, you may skip a position and go from 6 to 4. This repeated process of rolling

down the dough strip is actually part of the final kneading process and is important for making quality pasta. Anyway, pasta making is an art and with a little experience you will soon become an expert.

## HOW TO CUT THE FLAT DOUGH SHEETS INTO NOODLES

If your sheet is too long to easily handle, you may first cut it with a knife. Place the sheets that you are not using on a flat floured surface.

Now remove the hand crank from the dough roller drive-hole and insert it into 1 of the 2 cutter drive-holes. Turning the handle very slowly, get the dough strip started between the cutting rollers (PHOTO #8). Turn the handle slowly and gently guide the dough strip in the palm of your hand as you pass the rest of the dough strip through the cutters.



## HOW TO CLEAN AND CARE FOR YOUR AL DENTE PASTA MACHINE

- 1) Do not use water. Simply wipe the pasta machine clean with a dry cloth. Use a dry pastry brush to dust flour and any bits of dough from hard to reach places.
- 2) Never wash the machine with water, place it into water, or put it into the dishwasher.
- 3) Never insert knives between the rollers.

As we've said, pasta making is an art! Be patient and after a little experience you will be making noodles like the great Italian cooks.

## HOW TO COOK THE PASTA AL DENTE

*"I remember my Grandfather intruding into Grandma's kitchen blaring, "You gotta cook 'em al dente!" To him over cooking fresh, homemade spaghetti was really a sin."*

In order to cook pasta properly, keep the following points in mind. Always use plenty of boiling water so that the pasta can move around. One-half pound of noodles will require at least two quarts of water, one pound will need six. Figure on one teaspoon of salt for each quart of water. Always let the water come to a full, rolling boil before adding the pasta, or it will not cook up al dente.

The length of time required to cook the pasta will depend on the size, weight and particular ingredients for the noodles. Homemade noodles take very little time to cook and should be tested after 3-4 minutes. It is better for the pasta to be cooked slightly underdone rather than overdone. Italians prefer pasta "al-dente", not mushy, but tender, yet slightly hard to the bite, "so that you know you are chewing something." Test the pasta for doneness frequently to avoid over cooking. Remember that pasta can become "overcooked" very quickly. Once cooked, drain the pasta, but never rinse it. For the best pasta dish, drain, add sauce and serve it quickly!

## **NICE ITALIAN PASTA SAUCES**

### **SALSA DI POMODORO - Tomato Sauce**

This is a very simple tomato sauce. If you wish, you may add other ingredients, such as basil, oregano, garlic, onion and celery to make it stronger, but it is also quite nice just as it is. It may be used wherever tomato sauce is called for.

Makes about 4 cups

4 cups peeled, chopped fresh tomatoes (about 6 large ones or 2 pounds), or 4 cups drained, canned tomatoes (1 can, 2 lb. 3 oz.)

1 tsp. salt

1/4 tsp. freshly ground black pepper

1/4 cup olive oil

Combine tomatoes, salt and pepper in a heavy saucepan. Cook over medium heat, stirring constantly, for about 30 minutes, or until tomatoes are quite soft and shapeless. Remove from heat and stir in the olive oil. Do not blend or sieve; the rough texture is most desirable. Well covered and refrigerated, this sauce will keep for several days.

### **PESTO - Green Garlic Sauce**

Pesto is a pungent Genovese sauce which may be used on pasta or gnocchi.

Makes about 4-6 servings or enough for 1 lb. pasta

4 cloves garlic, minced

2/3 cup fresh basil leaves, minced

1/3 cup flat Italian parsley, minced

1/2 cup freshly grated Parmesan cheese

1/3 cup pignoli (pine nuts) or chopped walnut meats

1/2 cup olive oil

Blend dry ingredients in a blender or crush to a fine paste with a mortar and pestle, adding the olive oil a few drops at a time. Work the oil in well after each addition, until it is completely used and the texture is smooth. Add to hot, drained pasta or gnocchi with 2 tablespoons of minced butter. Toss well and serve at once. Top with additional grated cheese if desired.

\*NOTE: Pesto will keep in the refrigerator for several days. Cover with a thin layer of olive oil and store in a covered jar. Let pesto warm to room temperature before using.

### **SALSA BIANCO DI VONGOLE - White Clam Sauce**

Grated cheese is not usually served with this sauce, but if you like it, use it. If you like red clam sauce, substitute tomato sauce for the clam juice and proceed as below.

Makes about 4-6 servings or enough for 1 lb. pasta

1/3 cup olive oil

2 cloves garlic, minced or crushed

1/3 cup minced, flat Italian parsley

1-1/2 cups drained, minced clams, fresh or canned (about 2 dozen fresh)

1 cup clam juice (use the liquid from the clams and combine with bottled clam juice)

1/2 tsp. salt

1/4 tsp. freshly ground black pepper

2 tbsps. butter

Heat oil in a heavy saucepan. Add garlic and parsley and cook over medium heat for 1 minute, stirring constantly. Add clam juice, clams, salt and pepper. Simmer, uncovered for 2 minutes. Remove from heat and add butter. Stir until the butter has dissolved and serve at once over hot drained, thin noodles.



*“For fresh, homemade  
pasta, Italian Old  
World style”*

**AL DENTE™**  
PASTA MACHINE