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KitchenAid®

STAND MIXER ATTACHMENT
PASTA ROLLER & CUTTERS
RECIPES

PASTA

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BASIC EGG PASTA DOUGH



Position multipurpose blade in work bowl of KitchenAid® Food Processor. Add flour and salt. Pulse a few times to aerate.

Place eggs and olive oil in a liquid measuring cup. With food processor running, slowly add oil and eggs, one at a time, through the feed tube. Process 45 seconds to 1 minute or until dough starts to form a large crumbly mass that does not stick to sides of bowl. If dough seems dry, add water, 1 teaspoon at a time, until dough just starts to pull together.

Place dough onto clean surface lightly dusted with flour. Knead by hand 2 to 3 minutes or until dough is smooth. Wrap tightly in plastic. Refrigerate at least 30 minutes or up to 2 days before processing with Pasta Roller attachment.

Pasta dough can be stored in the freezer for up to 1 month.

Prepare dough as directed, wrap tightly in plastic wrap, then place in resealable plastic freezer bag, making sure to press out as much air as possible. Thaw dough completely in refrigerator before rolling and cutting as directed.

INGREDIENTS

- 3 cups all-purpose flour
- ¼ tsp. Kosher salt
- 2 large eggs
- 1 tbsp. olive oil

CHEF'S TIPS

For best results, weigh the flour.

To freeze uncooked cut pasta, arrange noodles in a single layer on a rimmed baking sheet lined with parchment paper. Freeze until firm, then transfer pasta to large resealable freezer bags, pressing out as much air as possible.

MAKES 6 SERVINGS

NUTRITION - 1 SERVING

270 calories	46g carbs	70mg cholesterol
5g fat	9g protein	110mg sodium

CACIO È PEPE



Attach Pasta Roller to KitchenAid® Stand Mixer. Adjust knob to thickness setting 1. Turn mixer to Speed 2. Flatten one section of dough and feed into rollers to knead. Fold dough in half and roll again. Repeat folding and kneading process several times, or until dough is smooth and pliable. Lightly dust pasta with flour while rolling, if needed, to avoid sticking. Knead and fold each section of dough in same manner.

Adjust knob to thickness setting 2. Feed dough through rollers to further flatten. Change to setting 3 and feed dough through rollers again. Change to setting 4; feed dough through rollers twice. Repeat with remaining dough. Turn off mixer.

Remove Pasta Roller and attach Spaghetti Cutter attachment. Turn mixer to Speed 4. Feed rolled pasta sheets through cutter. Carefully arrange pasta on Pasta Drying Rack.

While pasta dries, bring 4 quarts water to a boil in large pot; season generously with salt. Add pasta and cook 3 minutes or until al dente.

Meanwhile, combine cheeses and pepper with ½ cup pasta water in large bowl to form a paste.

Add butter and cooked pasta to bowl directly from hot water. Toss constantly with tongs, adding additional 2 cups pasta water (more or less as needed) until cheese is melted and sauce lightly coats pasta.

INGREDIENTS

- 1 recipe Basic Egg Pasta Dough, quartered
- 1 cup finely grated Parmesan cheese
- ½ cup finely grated Romano cheese
- 2 teaspoons finely ground black pepper
- 2½ cups pasta water, divided (as needed)
- ¼ cup unsalted butter, cubed

CHEF'S TIPS

Pasta water should taste as salty as sea water. The salted, starchy water helps to not only season the pasta as it cooks, but also helps to slightly thicken the sauce. You will need at least 3 tablespoons salt for every 4 quarts of water.

MAKES 6 SERVINGS

NUTRITION - 1 SERVING

470 calories	51g carbs	125mg cholesterol
20g fat	19g protein	500mg sodium



FETTUCCHINE WITH PROSCIUTTO & PEAS

Attach Pasta Roller to KitchenAid® Stand Mixer. Adjust knob to thickness setting 1. Turn mixer to Speed 2. Flatten one section of dough and feed into rollers to knead. Fold dough in half and roll again. Repeat folding and kneading process several times, or until dough is smooth and pliable. Lightly dust pasta with flour while rolling, if needed, to avoid sticking. Knead and fold each section of dough in same manner.

Adjust knob to thickness setting 2. Feed dough through rollers to further flatten. Change to setting 3 and feed dough through rollers again. Change to setting 4; feed dough through rollers twice. Repeat with remaining dough. Stop mixer.

Remove Pasta Roller and attach Fettuccine Cutter attachment. Turn mixer to Speed 4. Feed rolled pasta sheets through cutter. Carefully arrange pasta on Pasta Drying Rack.

While pasta dries, bring 4 quarts water to a boil in large pot; season generously with salt. Add pasta and cook 4 minutes or until al dente. Drain pasta.

Heat oil, shallots and garlic in large skillet on medium heat 4 to 5 minutes or until softened and edges just start to brown. Add wine; cook 3 to 4 minutes or until most of the liquid evaporates. Add cream, nutmeg, prosciutto and peas; bring to a boil. Reduce heat to medium; add pasta, ½ cup cheese and pasta cooking water. Toss until coated. Serve topped with remaining cheese.

INGREDIENTS

- 1 recipe Basic Egg Pasta Dough, quartered
- 1 tbsp. olive oil
- 1 medium shallot, minced
- 2 cloves garlic, minced
- ½ cup dry white wine
- 1 cup heavy cream
- ⅛ tsp. ground nutmeg
- 6 ounces prosciutto, chopped
- 1 cup fresh English peas, blanched
- ¾ cup grated Parmigiano-Reggiano cheese, divided
- 2 tbsp. pasta cooking water

CHEF'S TIPS

Substitute fresh English peas with frozen green peas, thawed.

MAKES 6 SERVINGS

NUTRITION - 1 SERVING

590 calories	51g carbs	165mg cholesterol
28g fat	19g protein	1060mg sodium

MEXICAN SHRIMP SCAMPI



MAKES 6 SERVINGS

NUTRITION - 1 SERVING

510 calories	54g carbs	210mg cholesterol
21g fat	20g protein	890mg sodium

Attach Pasta Roller to KitchenAid® Stand Mixer. Adjust knob to thickness setting 1. Turn mixer to Speed 2. Flatten one section of dough and feed into rollers to knead. Fold dough in half and roll again. Repeat folding and kneading process several times, or until dough is smooth and pliable. Lightly dust pasta with flour while rolling, if needed, to avoid sticking. Knead and fold each section of dough in same manner.

Adjust knob to thickness setting 2. Feed dough through rollers to further flatten. Change to setting 3 and feed dough through rollers again. Change to setting 4; feed dough through rollers twice. Repeat with remaining dough. Turn off mixer.

Remove Pasta Roller and attach Spaghetti Cutter attachment. Turn mixer to Speed 4. Feed rolled pasta sheets through cutter. Carefully arrange pasta on Pasta Drying Rack.

While pasta dries, bring 4 quarts water to a boil in large pot; season generously with salt. Add pasta and cook 3 minutes or until al dente. Drain pasta.

Toss shrimp with chipotle paste, cumin and salt; set aside.

Melt butter in large skillet on medium heat. Add garlic; cook 2 to 3 minutes or until softened. Add wine and lime juice; bring to a boil. Add shrimp; cook 2 minutes or until just beginning to turn pink. Add hot cooked spaghetti and half of the cilantro; toss until coated. Serve sprinkled with remaining cilantro.

INGREDIENTS

- 1 recipe Basic Egg Pasta Dough, quartered
- 1 pound medium raw shrimp (41/50 count), peeled and deveined
- 1 tbsp. minced chipotle peppers in adobo
- 1 tsp. ground cumin
- 1 tsp. kosher salt
- ¼ pound unsalted butter
- 6 cloves garlic, minced
- ½ cup dry white wine
- ¼ cup lime juice (about 2 medium)
- ¼ cup chopped cilantro, divided

CHEF'S TIPS

Shrimp are sold by size and count. The 41/50 count shrimp used in this recipe indicates that there are 41 to 50 pieces of shrimp per pound.

SUN-DRIED TOMATO FETTUCCHINE



Attach Pasta Roller to KitchenAid® Stand Mixer. Adjust knob to thickness setting 1. Turn mixer to Speed 2. Flatten one section of dough and feed into rollers to knead. Fold dough in half and roll again. Repeat folding and kneading process several times, or until dough is smooth and pliable. Lightly dust pasta with flour while rolling, if needed, to avoid sticking. Knead and fold each section of dough in same manner.

Adjust knob to thickness setting 2. Feed dough through rollers to further flatten. Change to setting 3 and feed dough through rollers again. Change to setting 4; feed dough through rollers twice. Repeat with remaining dough. Turn off mixer.

Remove Pasta Roller and attach Fettuccine Cutter attachment. Turn mixer to Speed 4. Feed rolled pasta sheets through cutter. Carefully arrange pasta on Pasta Drying Rack.

Bring 4 quarts water to a boil in large pot; season generously with salt. Add pasta and cook 2 minutes or until al dente.

Meanwhile, combine oil, shallots, garlic and salt in large skillet. Cook and stir over medium-low heat 3 minutes or until shallots are softened. Add sun-dried tomatoes; cook 2 minutes. Increase heat to medium-high. Stir in wine; continue cooking 4 minutes or until mixture is reduced by half. Add chicken stock and cream; simmer 3 to 4 minutes, or until slightly thickened.

Add hot cooked fettuccine; toss to coat. Top with basil and cheese just before serving.

INGREDIENTS

- 1 recipe Basic Egg Pasta Dough, quartered
- 2 tablespoons olive oil
- 2 tablespoons minced shallots
- 1 tablespoon minced garlic
- ½ teaspoon kosher salt
- ½ cup sliced sun-dried tomatoes
- 1 cup red wine
- 1 cup chicken stock
- 1 cup heavy cream
- ¼ cup chopped fresh basil
- ¼ cup grated Parmesan cheese

CHEF'S TIPS

To ensure even cooking, make sure the strands of pasta are not sticking together as they go into the boiling water.

MAKES 6 SERVINGS

NUTRITION - 1 SERVING

560 calories	58g carbs	135mg cholesterol
26g fat	13g protein	500mg sodium

VEGETABLE LASAGNA

PREHEAT OVEN TO 375°F

Attach Pasta Roller to KitchenAid® Stand Mixer. Adjust knob to thickness setting 1. Turn mixer to Speed 2. Flatten one section of dough and feed into rollers to knead. Fold dough in half and roll again. Repeat folding and kneading process several times, or until dough is smooth and pliable. Lightly dust pasta with flour while rolling, if needed, to avoid sticking. Repeat with remaining dough.

Adjust knob to thickness setting 2. Feed dough through rollers to further flatten. Repeat steps at settings 3 and 4. Change to setting 5 and feed dough through rollers twice. Repeat with remaining dough to form two long pieces. Turn off mixer. Cut each piece into thirds and trim to form six (6x8-inch) sheets.

Bring 4 quarts water to a boil in large pot; season generously with salt. Add pasta and cook 2 minutes or until al dente. Drain well and lay each sheet of pasta flat, without overlapping, on 2 lightly oiled rimmed baking sheets.

Meanwhile, heat oil in large skillet on medium-high heat. Add garlic and onions; cook and stir 2 minutes or until slightly softened. Add mushrooms and half of the salt and pepper. Continue cooking 7 to 10 minutes, stirring frequently, until most of the liquid has evaporated from the pan. Remove from heat and cool slightly.

Melt butter in small saucepan on medium-high heat. Add flour; cook 2 minutes, stirring vigorously until mixture starts to bubble. Reduce heat to medium-low. Gradually add milk, whisking constantly. Cook 7 to 8 minutes or until mixture is smooth and thick. Stir in spinach, nutmeg, remaining salt and pepper and half the Parmesan; remove from heat.

Combine mozzarella and remaining Parmesan cheese in small bowl. Coat an 8x8-inch baking dish generously with olive oil. Arrange 2 pasta sheets on bottom of pan, overlapping slightly. Top with half the mushroom mixture, 1/3 of the spinach mixture and 1/3 of the shredded cheese mixture. Repeat layers once. Top with remaining pasta sheets, spinach mixture and shredded cheese. Cover with foil.

Bake 30 minutes or until top is golden brown, removing foil for last 10 minutes of bake time. Let stand 10 minutes before slicing to serve.

INGREDIENTS

8 ounces Basic Egg Pasta Dough, cut into two pieces
 2 tablespoons olive oil
 4 cloves garlic, minced
 1 small onion, chopped
 1 pound sliced cremini mushrooms
 1 teaspoon each kosher salt and ground black pepper, divided
 2 tablespoons unsalted butter
 2 tablespoons flour
 2 cups 2% milk
 1 package (10 oz.) frozen chopped spinach, thawed, squeezed dry
 1/4 teaspoon ground nutmeg
 2 ounces finely shredded Parmesan cheese (about 1/2 cup), divided
 8 ounces shredded mozzarella cheese

CHEF'S TIPS

Pasta sheets can be boiled up to 1 day ahead of time. Boil 1 minute, then lightly coat both sides of pasta sheets with olive oil. Arrange flat on rimmed baking sheet, separating pasta between sheets of parchment or waxed paper. Cover tightly with plastic wrap and refrigerate until ready to assemble lasagna.

Substitute cremini mushrooms with your favorite blend of mushrooms.



MAKES 6 SERVINGS

NUTRITION - 1 SERVING

300 calories	24g carbs	50mg cholesterol
15g fat	17g protein	570mg sodium



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