

Pasta Formula

Ingredients:

1	Pound	Flour (70% Semolina Flour, 30% All Purpose Flour)
1	Cup	Eggs
2	Tablespoons	Olive Oil

Method:

1. Place flour in a bowl and make a well in the center. Pour the eggs and other ingredients into the well and mix smooth.
2. Knead the dough for five minutes until it takes on a satiny texture.
3. Run through a pasta machine to achieve desired thickness.
4. Place through the cutter to produce the correct noodle.
5. Allow fresh pasta to air dry for 30 minutes or overnight.
6. Boil in large pot with salted water until al dente.
7. Serve with your favorite Andiamo sauce.

Note: You may flavor the pasta with vegetable purees and herbs if desired. Remember you may have to adjust the flour ratio to absorb excess liquid.

Pasta Garnishes

Flavoring Components

Fresh Herbs

Capers

Roasted Garlic

Scallions

Balsamic Vinegar

Fresh Lemon Juice

Imported Olives

Sun Dried Tomatoes

Spices and Seeds

Binders, Fresh Bread Crumbs

Cheese Components

Chevre Cheese

Freshly Grated Parmesan

Freshly Grated Asiago Cheese

Fresh Mozzarella

Gorgonzola Cheese Crumbles

Vegetable Components

Artichokes

Sautéed Leeks, Julienne
Fresh Spinach, Chopped
Sautéed Mushrooms
Julienne of Carrots
Julienne of Zucchini
Fresh Fennel
Roasted Red Peppers
Blanched Asparagus
Blanched Green Beans
Grilled Vegetables
Artichoke Hearts
Celery Root, Julienne, Blanched
Egg Plant
Fresh or Roasted Tomatoes
Chiffonade of Savoy Cabbage, Blanched
Blanched Broccoli

Meat and Seafood Components

Assorted Cooked Seafood: Clams, Mussels, Shrimp, Lobster
Grilled Fish
Grilled Chicken Slices
Proscuitto Ham, Diced or Julienne
Smoked Salmon