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KitchenAid®

STAND MIXER ATTACHMENTS
GOURMET PASTA PRESS
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

MAC 'N HAM & CHEESE



Attach Gourmet Pasta Press Attachment fitted with Large Macaroni plate to KitchenAid® Stand Mixer. Shape each section of dough into 1-inch diameter balls. Turn mixer to Speed 2. Working with one ball of dough at a time, feed dough into hopper. As it exits the press, use the swing-arm wire dough cutter to cut pasta into 1-inch lengths. Arrange pasta in a single layer on rimmed baking sheet lightly dusted with flour.

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

Combine cream and ham in large skillet. Cook over medium heat 2 minutes or until simmering. Add fontina and half the Parmesan; stir until cheese is melted and sauce is smooth. Add macaroni; toss to coat. Remove pan from heat. Stir in egg yolks quickly until sauce is thickened and noodles are evenly coated. Spoon into 2-qt. baking dish lightly sprayed with cooking spray. Top with remaining Parmesan.

Broil 2 to 3 minutes or until top is golden brown. Serve immediately.

INGREDIENTS

- 1 recipe Basic Egg Pasta Dough, quartered
- 2 cups heavy cream
- 6 ounces smoked ham, cut into thin strips
- 2 ounces shredded fontina cheese (about ½-cup)
- 2 ounces grated Parmesan cheese, divided
- 2 large egg yolks

CHEF'S TIPS

Stir the pasta mixture constantly while adding the egg yolks to avoid curdling the sauce.

The residual heat of the pasta and cream will cook the egg yolks to a safe temperature.

MAKES 6 SERVINGS

NUTRITION - 1 SERVING

700 calories	55g carbs	285mg cholesterol
43g fat	23g protein	630mg sodium



MAKES 6 SERVINGS

NUTRITION - 1 SERVING

280 calories	34g carbs	15mg cholesterol
13g fat	7g protein	920mg sodium

PASTA È FAGIOLE

Attach Gourmet Pasta Press Attachment fitted with Small Macaroni plate to KitchenAid® Stand Mixer. Shape each section of dough into 1-inch diameter balls. Turn mixer to Speed 8. Working with one ball of dough at a time, feed dough into hopper. As it exits the press, use the swing-arm wire dough cutter to cut pasta into ½-inch lengths. Arrange pasta in a single layer on rimmed baking sheet lightly dusted with flour.

Bring 2 quarts water to a boil in large pot; season generously with salt. Add pasta and cook 30 seconds or until al dente. Drain well.

Add 2 tablespoons olive oil, onions, celery and carrots to same pot. Cook over medium heat 5 to 7 minutes, or until onions are translucent, stirring occasionally. Add garlic; cook 30 seconds or until fragrant. Add tomato paste and herbs; cook 2 to 3 minutes, stirring frequently. Stir in beans and broth; increase heat to high. Simmer 15 to 20 minutes, or until vegetables are softened.

Stir in cooked macaroni just before serving. Drizzle each serving with olive oil and sprinkle with parsley.

INGREDIENTS

- 4 ounces Basic Egg Pasta Dough, halved
- 2 tbsp. olive oil
- 1 large onion, finely chopped
- 3 ribs celery, finely chopped
- 2 medium carrots, finely chopped
- 2 tbsp. minced garlic
- 1 tbsp. tomato paste
- 1 tbsp. dried oregano
- 1 tbsp. dried basil
- 1 can (15 oz.) cannellini beans, rinsed
- 1 quart vegetable broth
- 3 tbsp. olive oil
- 3 tbsp. chopped parsley

CHEF'S TIPS

Parmesan cheese rinds give soups a flavor boost. Add 1 or 2 saved rinds with the broth while cooking. Remove and discard before serving.

SPINACH-ARTICHOKE RIGATONI

Attach Gourmet Pasta Press Attachment fitted with Rigatoni plate to KitchenAid® Stand Mixer. Shape each section of dough into 1-inch diameter balls. Turn mixer to Speed 8. Working with one ball of dough at a time, feed dough into hopper. As it exits the press, use the swing-arm wire dough cutter to cut pasta into 2-inch lengths. Arrange pasta in a single layer on rimmed baking sheet lightly dusted with flour.

Preheat broiler. 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 well.

Meanwhile, melt butter in large skillet over medium heat. Add onions; cook 3 to 4 minutes or until translucent. Add artichokes; cook 4 to 5 minutes or until light golden brown. Add garlic; cook 30 seconds or until fragrant. Add flour, salt, black pepper and cayenne; cook 1 minute or until golden. Gradually add milk, whisking until sauce is smooth and thick.

Stir in mascarpone, half the Parmesan, lemon juice, and spinach until combined. Remove pan from heat; fold in cooked rigatoni. Add pasta cooking water as needed to achieve a creamy sauce. Spoon into lightly greased 2-qt. baking dish; top with mozzarella and remaining Parmesan.

Broil 2 to 3 minutes or until top is light golden brown.

INGREDIENTS

- 1 pound Basic Egg Pasta Dough, quartered
- 2 tbsp. unsalted butter
- 1 medium onion, finely chopped
- 1 can (15 oz.) artichoke hearts, well drained, chopped
- 1 tbsp. minced garlic
- 1 tbsp. flour
- 1 tsp. kosher salt
- ¼ tsp. ground black pepper
- ⅛ tsp. cayenne pepper
- 1½ cups whole milk
- 6 tbsp. mascarpone cheese
- ½ cup grated Parmesan cheese, divided
- 2 tbsp. lemon juice
- 1 pkg. (10 oz.) frozen chopped spinach, thawed, drained and squeezed dry
- ½ cup shredded mozzarella cheese

CHEF'S TIPS

This recipe would also work well with pasta made using the Large Macaroni plate.

MAKES 6 SERVINGS

NUTRITION - 1 SERVING

640 calories	63g carbs	140mg cholesterol
32g fat	27g protein	950mg sodium

SUMMER BUCATINI SALAD



MAKES 6 SERVINGS

NUTRITION - 1 SERVING

510 calories	57g carbs	215mg cholesterol
20g fat	24g protein	880mg sodium

Combine Dressing ingredients in large bowl. Whisk until well blended; refrigerate until ready to use.

Attach Gourmet Pasta Press Attachment fitted with Bucatini plate to KitchenAid® Stand Mixer. Shape each section of dough into 1-inch diameter balls. Turn mixer to Speed 8. Working with one ball of dough at a time, feed dough into hopper. As it exits the press, use the swing-arm wire dough cutter to cut pasta into 8-inch lengths. Arrange pasta in a single layer on rimmed baking sheet lightly dusted with flour.

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; rinse with cold water.

Meanwhile, combine remaining ingredients with Dressing. Add cooled pasta; gently toss until combined.

DRESSING INGREDIENTS

- 1 cup plain Greek-style yogurt
- ¼ cup Dijon mustard
- 2 tablespoons champagne vinegar
- ½ teaspoon garlic powder
- ½ teaspoon salt
- ¼ teaspoon ground black pepper

SALAD INGREDIENTS

- 1 recipe Basic Egg Pasta Dough, quartered
- 4 slices bacon, cooked and chopped
- 1 rib celery, finely chopped
- ½ medium red bell pepper, finely chopped
- ½ cup roasted corn kernels
- 3 large hard-cooked eggs, chopped

CHEF'S TIPS

Reserve some of each salad ingredient for garnish.

This colorful salad can be prepared ahead of time. Refrigerate up to 4 hours before serving.



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