



## EVERYBODY LOVES FRESH PASTA

Pasta has always been one of the favourite foods in Italy and presently, all over the world. 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 DOUGH (Pag.4)

The fresh dough 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 1/8 lb of pasta you need 12 1/4 oz (2 cups) of 00 flour (very refined wheat flour) and 2 large whole eggs. These are the only two ingredients needed to prepare an excellent dough. To prepare the dough by hand, place the flour on a worktop and make a hole in the middle in which 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 dough becomes homogeneous. 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, add with a little lukewarm water. When the homogeneous texture has been reached, form a ball and leave to rest in a bowl. Cover the dough to prevent it from drying.

### COLOURED PASTA (Pag.4)

**GREEN.** With spinach. Boil the spinach and squeeze all the water out when it is cooked; then mash into a puree. (Proportions: 1 1/8 lb flour, 8 3/4 oz spinach).

**RED.** With tomato: Cook the tomato puree in a saucepan savouring with salt and pepper, calculate one tablespoon of tomato for every 3 1/2 oz 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 slot in the side of the machine, then screw it against the edge of the table.
- 2 - Put a layer of dough between the 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 (Pag.4)

- 1 - Turn knob until they are the farthest apart.
- 2 - Start passing part of the dough in the rollers, turning the handle as illustrated (A).
- 3 - Before passing the pasta another time, fold the sheet in two and sprinkle with flour (B).
- 4 - Pass the pasta in the roller about 6-8 times, folding it in two each time. The dough 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 (C).
- 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 (smooth and silky like).
- 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.



## COME PREPARARE L'IMPASTO BASE

## E LA PASTA COLORATA



## USO DELLA MACCHINA



## 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 DETERGENT!

as rust may originate from the contact of the steel machine components with moisture.

### PASTA SHEETS (Pag.4)

With the **Imperia Sfoliatrice** it is possible to make a 150 mm wide homogenous sheet in 6 different thicknesses. Pasta sheets are 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: 10 1/4 oz mozzarella cheese, 4 salted anchovies, 10 1/4 oz g ripe tomatoes, 2 3/4 oz Parmesan cheese. Sauce: 4 1/2 lb ripe tomatoes (or the equivalent in ready pulp), 1 3/4 fl oz 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 - 1/8 in 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, 10 1/4 oz minced beef, 1 1/4 oz chicken livers, a handful of dried mushrooms, soaked and drained, a couple of fresh ripe tomatoes, 2 1/4 oz Parmesan, 2 1/4 oz g butter. Preparation of the sauce: brown the onion in half of the butter (10z) 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 4 in 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 (Pag.5)

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

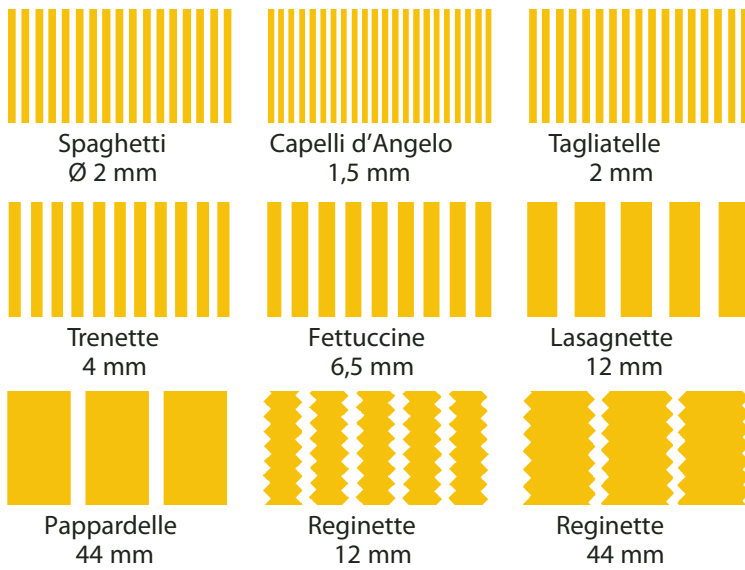
For 4 persons: 14 oz spaghetti, 5 fl oz oil, 1 garlic clove, 10 1/4 oz tomato pulp, basil, 1 oz Parmesan, salt and pepper. After preparing the spaghetti with Imperia, heat the oil in a wide saucepan, add the finely minced garlic and basil and gently fry for a couple of minutes. Add the tomato pulp and 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 CHILI PEPPER

For 4/6 persons: 1 1/8 lb spaghetti, 1 1/4 cups oil, 1/2 red chili pepper, 5 garlic cloves, parsley and salt. Peel, cook and fry the garlic in a saucepan with the oil. Finely slice the chili 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.

### CAPELLI D'ANGELO (ANGEL'S HAIR) (Pag.5)

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, soufflés, creams of mushroom.



### CAPELLI D'ANGELO SOUFFLÉ

For 4/6 persons: 10 1/4 oz 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: 1 1/8 lb capelli d'angelo, 10 1/4 oz 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 (Pag.5)

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: 1 1/4 lb tagliatelle, 3 1/2 oz butter, 3 1/2 oz ham, 1 3/4 oz 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: 1 1/4 lb tagliatelle, 2 or 3 broccoli for a total of 2 1/4 lb, 2 1/4 oz 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 (Pag.5)

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

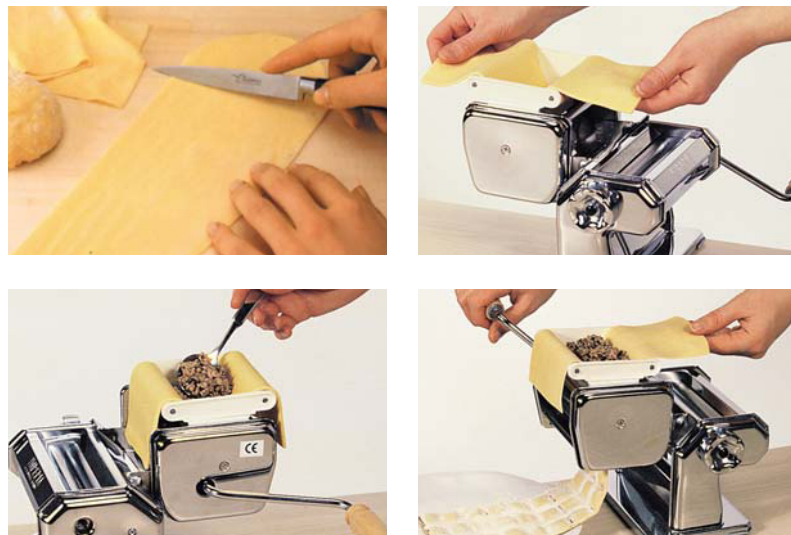
For 4/6 persons: 1 1/4 lb of trenette. Pesto sauce: put plenty of basil in the mortar, add a handful of parsley leaves, 2 or 3 garlic cloves, 3 1/2 oz of Pecorino cheese, a pinch of salt. Grind in the mortar adding a cup of oil a little at a time. Boil the trenette in plenty of salted water, drain when 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: 1 1/4 lb of trenette, 3 1/2 oz mozzarella cheese, 3 1/2 oz Dutch cheese, 3 1/2 oz emmenthal, 7 oz Parmesan, 6 1/4 oz 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 (Pag.5)

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: 1 1/4 lb fettuccine, 3 1/2 oz butter, 7 oz 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: 1 1/4 lb fettuccine, salt, 1 3/4 oz butter, 3 1/2 oz of tuna fish in oil, parsley, pepper, grated Parmesan, 3 fillets of anchovy. Put the butter and oil in a saucepan, heat to moderate heat and add tuna in oil of the softest quality and the anchovies washed and deboned, all chopped finely. Fry lightly for a minute or two, take off the heat and add a tablespoon of chopped parsley and keep warm. Boil the fettuccine in salted water; drain, flavour with the sauce, add a pinch of pepper and the Parmesan, then serve hot.

### LASAGNETTE (small lasagne) (Pag.5)

The Imperia accessory **Simplex T.5** for small lasagne, cuts 12 mm wide strips. It is with this size that you can taste the full flavour of good home-made pasta.

### GREEN LASAGNETTE

For 6 persons: 1 1/4 lb spinach lasagnette, 8 3/4 oz meat and tomato sauce, 4 1/4 oz grated Parmesan, 1 oz melted butter. Cook the lasagnette in a wide, low pan in salted water, drain and allow to cool, lay on a moist warm tea-towel. Butter an oven dish, layer with lasagnette covering each layer with a few tablespoons of meat and tomato sauce and a sprinkle of grated Parmesan and melted butter. Brown in the oven. Sprinkle with the remaining Parmesan and serve.

### REGINETTE (Pag.5)

The new Imperia **Simplex T.12** accessory cuts 12 mm strips of pasta with frilled edges.

### REGINETTE WITH SPINACH AND MUSHROOMS

For 6 persons: 1 1/2 lb reginette, 1 1/8 lb spinach, 1 oz dried mushrooms, 5 1/4 oz butter, 1 3/4 oz Parmesan, salt, oil. Clean the spinach, boil in a little water, drain, squeeze out the water, chop roughly and fry lightly in a saucepan with a little butter. Soften the mushrooms in lukewarm water and cook them in a saucepan with butter, salt and a little water, then chop them on a chopping board. Cook the reginette in boiling water, drain, season with 3 1/2 oz of butter, add the spinach and mushrooms and sprinkle with grated Parmesan. Lastly add two tablespoons of oil and serve.

The art of making ravioli becomes easy with Imperia's accessories.

**Ravioli Maker** produces strips of perfect ravioli. Ravioli are good if they are home-made and it is possible to make them with different fillings: meat, cottage cheese, ham and mozzarella, etc.... Ravioli are delicious served with sauce or in broth.



### HOW TO MAKE RAVIOLI WITH IMPERIA RAVIOLI MAKER (Pag.8)

- 1 - Prepare the filling you prefer.
- 2 - Attach the **Imperia Ravioli Maker** to the Imperia pasta making machine, inserting it in the supports provided. Before continuing, make sure that the machine is well fastened to the table.
- 3 - Prepare the pasta sheet of the required thickness (smooth and silky like).
- 4 - Trim the sheet with the wheel cutter as illustrated and sprinkle lightly with flour.
- 5 - Split the sheet in two lengthways, to obtain two sheets of the same size.
- 6 - Place the two sheets on the wooden rollers of the hopper provided and turn the handle inserted in its housing, making sure that the rollers of **Imperia Ravioli Maker** begin to pull them.



Cavatelli Gnocchetti Sardi Rigatelli

## PER FARE LA PASTA PIÙ VELOCEMENTE



7 - Spoon on the filling between the two layers of pasta, taking care to put a minimal amount without squashing. The filling should not be pressed in!

8 - The pasta should be rather dry but not too much. The filling should be rather soft and homogeneous.

9 - Now it is possible to start making the ravioli starting to turn the handle very slowly. Rows of filled squares will come out of the machine. If there is any excess pasta add more filling. If the ravioli tend to break, reduce the amount of filling.

10 - Before separating the ravioli allow to dry out.

11 - To cook the ravioli, boil in plenty of salted water for appr. 4-5 minutes.

### FILLINGS

Here are a couple of recipes for tasty fillings...

### CHEESE AND SPINACH FILLING

8 3/4 oz spinach, 5 1/4 oz cottage cheese, 2 cups grated Parmesan, salt, ground pepper, 2 1/2 oz butter, 2 egg yolks.

### MOZZARELLA AND HAM FILLING

2 1/2 oz cottage cheese, 5 1/4 oz mozzarella finely chopped, 2 1/2 oz ham cut in strips, 1 3/4 oz grated Parmesan, salt, ground pepper, a tablespoon of chopped parsley. Put all the ingredients in a dish and stir together.



### HOW TO MAKE "GNOCCHI" WITH IMPERIA MILLE GNOCCHI

With this accessory, fitted to the **Imperia** machine, it is possible to obtain cavatelli, Sardinian gnocchetti and rigatelli, to be cooked in thousands of mouth-watering recipes. Preparation of the pasta, dose for 4 persons: 1 1/8 lb flour, 3 eggs, 1 small cup water. Pass the dough several times through the rollers of the **Imperia** machine in the maximum opening position; the dough obtained should be soft and as thick as possible. Cut the dough in pieces, shape them by rolling, with hands and obtain a small cylinder 10 in long, and 1/2 in diameter. Pass the cylinder in the **MilleGnocchi**; the fresher the pasta the better the Cavatelli, Rigatelli and Sardinian gnocchetti. If the results are not satisfactory (probably owing to the sheet not being thick enough, roll the strips lengthways (like breadsticks), this will make processing easier.

### FARMHOUSE CAVATELLI

For 4 persons: 1 1/8 lb Cavatelli; 2 onions, 1 leek, 1/4 celery, 1 carrot, 1 white turnip, dried thyme, 1 1/4 oz butter, a can of peeled tomatoes, pepper and salt. Melt the butter in a saucepan, add the peeled vegetables cut into small sticks, the thyme and cook slowly for 25 minutes. Boil the cavatelli (10 minutes) in salted water and drain slightly underdone, then pour into another pan in which a little butter has been melted. Then pour into a serving dish, cover with the cooked vegetables and serve.

### SARDINIAN GNOCCHETTI

For 4 persons: 1 1/8 lb gnocchetti, 1 onion, parsley, 5 1/4 oz cottage cheese, a can of peeled tomatoes, 3 tablespoons of oil, salt, pepper. Brown the onion and minced parsley, add the tomatoes and allow to thicken for 10 minutes. Add the cottage cheese and stir. Pour into the serving dish. Cook the gnocchetti for appr. 8 minutes, drain and pour into the dish. Mix and savour with pepper.

### RIGATELLI WITH CHEESES

For 4 persons: 1 1/8 lb rigatelli, 3 1/2 oz emmenthal or fontina, 3 1/2 oz mozzarella, 1 3/4 oz Parmesan, butter, salt. Boil the rigatelli in salted water for 12 minutes, drain, pour into a dish and dice the fontina and mozzarella, add butter and half of the Parmesan. Then put in a buttered oven-proof dish, cover with the remaining Parmesan and pieces of butter and brown in the oven until the cheese melts.

### TOMATO SAUCE

2 1/4 lb peeled tomatoes, 1 small onion, 1 carrot, parsley, celery, basil, 1/4 cup of oil, salt, pepper. Put the peeled tomatoes in a saucepan with the oil, vegetables and herbs. Cook at moderate heat for about half an hour with the lid on; then take off the lid, allow to thicken well and add a little salt. If after an hour's cooking the sauce is still too liquid, leave it on the cooker for a little longer. When the sauce is cooked check the taste for salt and add a pinch of pepper.