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PASTA MAKER



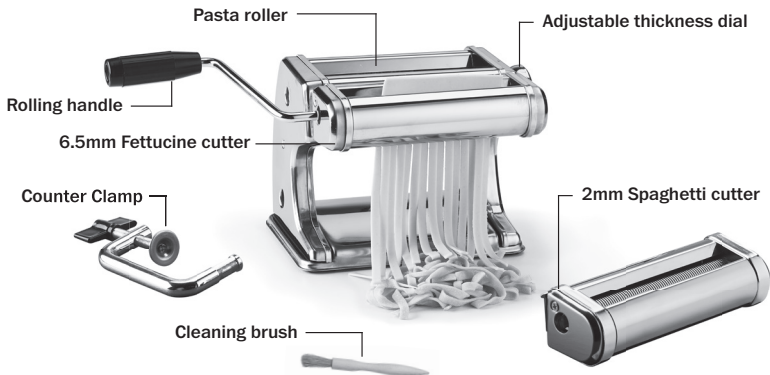
Instruction and Recipe Booklet

CTG-00-PM

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

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USE AND CARE

DO NOT WASH, RINSE, OR SUBMERGE in water.

1. Use the cleaning brush to dust off excess flour.
2. Allow any residual dough on the attachment to dry before removing it with cleaning brush.

ROLLING PASTA SHEETS

1. Prepare pasta dough as directed by recipe.
2. After dough has rested and is ready to roll, cut the dough into four pieces, about 2½ ounces each. Cover dough with plastic wrap or a damp paper towel so it doesn't dry out.
3. Flatten one piece of dough into a disc about 3 inches wide and ¼ inch thick. Set roller to Setting 1 (figure 1). Insert the disc into the roller



and rotate the handle clockwise to start rolling the pasta. Pass the disc through the roller about 3 times to begin kneading. Fold the disc in half, left to right (figure 2), rotate it 90 degrees, and pass it through the roller again. Then, fold the sheet in half again, left to right, and rotate it 90 degrees; pass it through the roller again (figure 3). Repeat these two steps 10 to 15 times until pasta starts to feel silky and smooth. TIP: If the pasta starts to stick to the roller, lightly dust the rolled pasta sheet with “00” flour. Do not dust roller.



4. Once the pasta sheet is silky smooth and pliable, use the knob to set the pasta roller to Setting 2 and pass the pasta sheet through twice. Do not fold. Repeat this step on Settings 3 and 4. If the pasta sheet becomes long and tricky to work with, cut the sheet in thirds with a sharp knife.
5. Repeat step 4 at each remaining setting to achieve desired thickness. Recommended settings are 4 for spaghetti, 6 for fettuccine, 6 for hand-cut pappardelle or lasagna and 9 for filled pastas like ravioli and tortellini.
6. As pasta sheets are rolled out, store on a baking sheet, generously dusting the sheet and each layer with semolina flour. Repeat with remaining pieces.

MAKING FETTUCCINE OR SPAGHETTI

1. Attach the desired pasta cutter to the pasta maker by sliding it into the brackets located on the front of the pasta roller (figure 4). Transfer the handle from the roller to the cutter.
2. Insert the dusted pasta sheet into the cutter and rotate the handle clockwise to cut the pasta (figure 5). Transfer the cut pasta to a tray dusted with semolina flour. Sprinkle the pasta with more semolina flour to prevent sticking; excess will fall off during cooking.
3. After all pasta is cut, cook or store in refrigerator for up to 3 days. Alternatively, cut pasta may be dried and stored for up to 3 months.



TIPS AND HINTS

- The key to making fresh pasta is to have the right feel of the dough. It is important that the dough is not too moist or too dry. The dough should be pliable and come together in one ball. It should not be sticky to the touch.
- It may be necessary to experiment with the fresh egg pasta recipe a few times to get the feel of the dough and the pasta-making process.
- The humidity of the day can greatly affect the pasta dough. If the day is very humid, watch and feel the dough when you are finished kneading. If it is still sticky, knead in one tablespoon of flour at a time until the stickiness disappears.
- When making fettuccini or spaghetti, separate pasta as soon as it is cut from the pasta maker. Toss freshly cut pasta with semolina flour to prevent sticking. Pile semolina-dusted noodles together in loose

bundles on a flat, clean surface.

- Fresh pasta is best if cooked immediately. If storing, place fresh pasta dough or noodles in plastic bags and keep refrigerated for up to 3 days. Fresh pasta dries very quickly and becomes fragile easily.
- To cook pasta, generously salt 6 quarts of boiling water. Add pasta slowly and separately; make sure no pasta is sticking together before adding to water. Cook until tender, about 3 to 8 minutes, based on the shape and thickness of the pasta. Stir pasta and drain in a colander.

WARRANTY

LIFETIME WARRANTY (U.S. and Canada ONLY)

Cuisinart® Tools & Gadgets are warranted to be free of defects in material and workmanship under normal home use from the date of original purchase throughout the original purchaser's lifetime. If your tool/gadget should prove to be defective within your lifetime, we will repair it (or, if we think it necessary, replace it) without charge to you, except for shipping and handling. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190, or write to Consumer Service Center, Cuisinart, 150 Milford Road, East Windsor, NJ 08520. To facilitate the speed and accuracy of your return, please enclose \$7.00 for shipping and handling of the product. Be sure to include a return address, description of the product problem, phone number, and any other information pertinent to the product's return. Please pay by check or money order made payable to Cuisinart. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discoloration or other damage to external or internal surfaces that does not impair the functional utility of the tool/gadget. This warranty also expressly excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

CALIFORNIA RESIDENTS ONLY

California residents should call 1-800-726-0190 for shipping instructions. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling of such nonconforming products under warranty.

RECIPES

Pasta Dough

Although traditionally made by hand, pasta dough can also be made in either the stand mixer or food processor. Each method yields the same result, so opt for the one that works best for you.

Makes 10 ounces, about 3 to 4 servings

- 1 cup “00” flour**
- ⅓ cup semolina flour**
- 2 large eggs**

By Hand

1. Put the “00” flour in the center of a clean work surface. Top with the semolina flour. Using your fingers, make a well in the center of the pile, about 6 inches in diameter. Crack the eggs into the center of the well. While being careful to not break the circle of flour, use a fork to lightly beat the eggs inside the well.
2. Once the eggs are beaten, slowly and evenly mix in some flour from the inside of the circle. Continue mixing in flour until a dough forms.
3. Once a dough forms, use your hands to knead in as much of the remaining flour that the dough will allow. (The dough will stop picking up flour when enough has been kneaded in.)
4. Continue kneading until a smooth, firm ball forms, about 10 minutes total. When done, the dough should spring back when touched.
5. Wrap with plastic and let rest at room temperature for at least 20 minutes. Pasta dough should be used within a day or two after it is made. It can also be frozen for up to 3 months.

Stand Mixer Instructions

1. Put the eggs, “00” flour, and semolina into the Cuisinart® stand mixer’s bowl. Attach the dough hook and mix on Speed 4 to combine.
2. Allow to mix until dough mostly comes together, about 4 to 6 minutes. At about 5 minutes of mixing, check the texture. If it is too dry, add water 1 tablespoon at a time; alternatively, if it is too wet, add “00” flour 1 tablespoon at a time to desired consistency. Keep in mind this dough won’t

resemble a smooth ball, it will only just come together in large chunks with some possible smaller bits to knead in by hand. Should any flour or loose dry bits be left behind at the bottom of the bowl, leave them there and do not incorporate into final dough.

3. Transfer dough to a lightly floured surface and knead all dough together into a ball by hand until smooth and springs back to the touch, about 2 minutes.
4. Wrap in plastic wrap and let rest at room temperature for at least 20 minutes before using. Pasta dough should be used within a day or two after it is made. It can also be frozen for up to 3 months.

Food Processor Instructions

1. Put the flours in the work bowl of a Cuisinart® food processor fitted with the metal chopping blade. Pulse to sift.
2. With the machine running, add the eggs through the small feed tube, one at a time. Continue to process until a dough ball forms. Allow the dough ball to knead for about 45 seconds to one minute. Should dough be too sticky add “00” flour 1 tablespoon at a time until ball is smooth and firm. When done, the dough should spring back when touched.
3. Wrap with plastic and let rest at room temperature for at least 20 minutes. Pasta dough should be used within a day or two after it is made. It can also be frozen for up to 3 months.

Nutritional information per serving (based on 4 servings):

*Calories 155 (1% from fat) • carb. 32g • pro. 6g • fat 0g • sat. fat 0g
chol. 0mg • sod. 28mg • calc. 1mg • fiber 1g*

Basil Pasta

The subtle flavor of the basil pairs nicely with the Garlic and Oil Sauce. Keep in mind, any herb or combination of herbs can be substituted for the basil to create your own flavor. A food processor makes pasta making a breeze!

Makes 10 ounces (about 3 to 4 servings)

- 1½ cups packed fresh basil**
- 1¼ cups “00” flour**
- ⅓ cup semolina flour**
- ½ teaspoon kosher salt**
- 2 large eggs**

1. Put the basil into the work bowl of a Cuisinart® food processor fitted with the metal chopping blade. Process for about 10 to 12 seconds, until finely chopped.
2. Scrape the sides of the work bowl and then add the flours and salt. Process to incorporate ingredients. While the machine is running, add the eggs through the small feed tube, one at a time. Continue to process once a dough ball forms, about 45 seconds to one minute to knead. Should dough be too sticky, add “00” flour 1 tablespoon at a time until ball is smooth and firm. When done, the dough should spring back when touched.
3. Wrap with plastic and let rest at room temperature for at least 20 minutes. Pasta dough should be used soon after it is made, within a day or two. It can also be frozen for up to 3 months.

Nutritional information per serving (based on 4 servings):

*Calories 209 (10% from fat) • carb. 38g • pro. 90g • fat 2g • sat. fat 1g
chol. 108mg • sod. 300mg • calc. 26mg • fiber 1g*

Garlic and Oil Sauce

Simple sauce that packs a lot of flavor.

Makes about $\frac{1}{4}$ cup

- $\frac{1}{4}$ cup extra virgin olive oil**
- 1 garlic clove, thinly sliced**
- Pinch red pepper flakes**
- 1 recipe fresh pasta, cooked, with hot pasta water reserved**
- 2 tablespoons fresh parsley, roughly chopped**
- Grated cheese for serving (optional)**

1. In a large saucepan, heat the oil and garlic over medium to medium-low heat until golden and fragrant, about 5 to 6 minutes. Add the red pepper flakes and cook for 1 additional minute.
2. Remove from heat and add 2 ounces of cooking water from the pasta. Add the cooked and drained pasta, and return the pan to the heat. Cook over medium heat until the pasta water evaporates, about 1 to 2 minutes. Stir in the parsley and remove from heat. Serve immediately with grated cheese if desired.

Nutritional information per serving (1 cup):

*Calories 81 (62% from fat) • carb. 7g • pro. 2g • fat 6g • sat. fat 1g
chol. 0mg • sod. 338mg • calc. 29mg • fiber 2g*

Spaghetti Carbonara

Minimal ingredients make this creamy and decadent recipe easy to make any night of the week.

Makes 3 to 4 servings

- 2** eggs, beaten
- ¼** cup grated Pecorino Romano
- 2** teaspoons olive oil
- 4** ounces thinly sliced pancetta, cut into ½-inch pieces
- 10** ounces fresh spaghetti (one batch of spaghetti per the recipe on page 8)

1. Bring a large pot of salted water to a boil. In a small bowl, stir together the eggs and cheese. Reserve.
2. Heat the olive oil in a large skillet over medium heat. When hot, add the pancetta and cook until rendered and crispy, about 5 to 7 minutes.
3. When the pancetta is almost cooked, add the pasta to the boiling water. Cook until just tender, about 1 to 2 minutes. Use tongs to carefully drain and transfer the spaghetti to the skillet with the pancetta. Stir and remove from heat. Let pasta cool slightly and, while stirring constantly, slowly add in the egg and cheese mixture. Stir slowly and constantly to prevent the eggs from scrambling.
4. Once the egg and cheese mixture is added, stir in some of the cooking water until desired consistency is achieved. Serve immediately with freshly ground black pepper.

Nutritional information per serving (based on 4 servings)

*Calories 337 (41% from fat) • carb. 33g • pro. 17g • fat 15g • sat. fat 5g
chol. 138mg • sod. 656mg • calc. 27mg • fiber 1g*

Marinara Sauce

Makes about 3½ cups

- 3** **tablespoons olive oil**
- 3** **garlic cloves, chopped**
- ½** **medium yellow onion, chopped**
- 1** **can (28 ounces) whole plum tomatoes**
- ½** **teaspoon dried oregano**
- ¼** **teaspoon freshly ground black pepper**
- ¼** **teaspoon kosher salt**
- 2** **tablespoons fresh basil, torn into pieces**
- 1** **tablespoon granulated sugar**

1. Put the olive oil in a large saucepan set over medium-low heat. Once the oil is hot, add the garlic and onion and sauté until softened and fragrant, but not browned, about 5 minutes. Add the tomatoes, with their juices; crush slightly with the back of a wooden spoon. Bring to a strong simmer. Stir in the oregano, pepper and salt; and simmer for 20 to 30 minutes, until slightly thickened. Stir in basil and sugar and then simmer an additional 10 minutes to blend flavors.
2. Using a Cuisinart® Hand Blender, take pan off heat and blend the sauce until smooth. Be sure to keep the metal blade completely submerged while blending. Taste and adjust seasoning as desired.

Nutritional information per serving (½ cup)

*Calories 102 (60% from fat) • carb. 9g • pro. 1g • fat 7g • sat. fat 1g
chol. 0mg • sod. 378mg • calc. 28mg • fiber 1g*

Classic Lasagna

Here we give you the basic lasagna recipe with creamy ricotta filling layered with flavorful meat sauce. Using homemade noodles makes this dish melt in your mouth with each bite.

For the vegetarians out there, we give tips on how to create a meat-free version, too!

Makes 10 to 12 servings

- 1 recipe Pasta Dough, page 8**
- Salted water, for cooking pasta noodles**
- Ice water, for cooling pasta**
- Semolina flour, for dusting**
- 3½ cups marinara sauce, page 13 for recipe or use store bought, divided**
- 2 tablespoons olive oil**
- 1 garlic clove, finely chopped**
- 1 medium onion, finely chopped**
- 1 medium to large carrot, finely chopped**
- ¾ teaspoon kosher salt, divided**
- ¼ teaspoon freshly ground black pepper, divided**
- 1 pound lean ground beef**
- ½ cup dry white wine**
- 1 pound ricotta (strained if it seems particularly watery)**
- ½ cup grated Pecorino Romano**
- 8 ounces mozzarella, low moisture, shredded**

1. Roll the prepared pasta dough as instructed for lasagna on page 3. Rolled pasta sheets should be cut into about 6-inch pieces to make it easiest for cooking and assembly.
2. Prepare your workspace: Bring salted water to a boil in a stockpot. While water is heating, put a large bowl of ice water near to the stove for easy transferring; reserve. Put a sheet pan or platter lightly dusted with semolina to prevent sticking. Have parchment paper and plastic wrap nearby for layering pasta.
3. Once water boils, cook pasta sheets for 1 minute. Be sure not to overcrowd the pot so the pasta does not stick together (about 6 noodles at one time should be good for most stockpots). Immediately transfer to ice water to stop the cooking process. Pat dry and transfer to sheet pan/platter. Repeat

with remaining pasta, layering parchment paper dusted with semolina on top of each layer of pasta. When ice water gets warm, refresh with additional ice. Once last layer of pasta has been cooked and transferred to the pan/platter, cover loosely with plastic wrap. Reserve while preparing the meat sauce.

4. Prepare the meat sauce.* Put the oil in a large sauté pan set over medium heat. Once the oil is hot, add the garlic, onion and carrot with a pinch each of the salt and pepper. Sauté until vegetables are softened, about 5 to 8 minutes. Increase heat to medium-high and add the ground beef with an additional pinch of the salt and pepper. Cook, stirring often, until the meat is cooked through (it should no longer be red). Add the wine and cook until evaporated. Once evaporated, stir in the marinara sauce and remaining salt and pepper. Reduce heat to medium-low to bring the sauce to a simmer. Cook to meld flavors and until the sauce is slightly reduced, about 15 minutes. Remove from heat and reserve.
5. Preheat oven to 375°F with the rack in the middle position. **
6. Assemble the lasagna: Spread about $\frac{3}{4}$ cup of the marinara sauce in the bottom of the pan. Cover with the cooked lasagna noodles, cutting into smaller pieces to be sure there are no gaps. Top with $\frac{1}{4}$ cups of the meat sauce and then dollop $\frac{2}{3}$ cup of the ricotta on top of that. Sprinkle 2 tablespoons of the Pecorino on top and then finish with $\frac{2}{3}$ cup of the mozzarella. Repeat in the same fashion starting with the noodles (excluding the marinara), following with the meat sauce and cheeses two additional times (this will make for 3 layers). Top with a final layer of noodles and then spread a thin layer of sauce to cover noodles, about $\frac{1}{2}$ cup, and then sprinkle with 2 tablespoons of Pecorino.
7. Put assembled lasagna in the preheated oven and cook until the filling is bubbling, about 35 minutes.
8. Serve with additional marinara sauce on the side.

Nutritional information per serving (based on 12 servings – with meat sauce)

*Calories 348 (53% from fat) • carb. 19g • pro. 21g • fat 20g • sat. fat 9g
chol. 52mg • sod. 583mg • calc. 281mg • fiber 1g*

Nutritional information per serving (based on 12 servings – without meat sauce)

*Calories 313 (55% from fat) • carb. 22g • pro. 14g • fat 19g • sat. fat 7g
chol. 29mg • sod. 599mg • calc. 286mg • fiber 2g*

***If you are avoiding meat, this can be easily transformed into a vegetarian dish. In place of the meat sauce, use only marinara sauce. Where the recipe calls for “1¼ cups meat sauce” in Step 5, substitute ½ cup marinara. All other ingredients and instructions remain the same.**

****If you wish to serve the following day, or freeze for the future, assemble the lasagna as written, but then wrap very well with plastic and store in the refrigerator overnight, or freeze up to 1 month (if freezing, place a piece of parchment or wax paper directly on the top layer of the lasagna to prevent any freezer burn). Prior to baking, bring to room temperature.**

Angel Wing Cookies

Popular amongst several European cultures, these cookies are most commonly enjoyed around Christmas and Easter.

Makes about 60 cookies

2 large eggs

3 tablespoons sugar

Pinch salt

2 tablespoons vegetable oil

2 tablespoons freshly squeezed orange juice

2 cups unbleached, all-purpose flour, divided

Vegetable oil, for frying

Powdered sugar, for dusting

1. Put the eggs, sugar and salt in a medium bowl. Whisk until thick and sugar is dissolved.
2. Whisk in the vegetable oil and orange juice. Once combined, add the flour and use a wooden spoon to incorporate.
3. Once a dough ball forms, transfer to a clean work surface and knead until smooth, about 5 minutes. When done, the dough should spring back when touched.
4. Wrap in plastic and let dough rest for about 20 minutes.
5. When ready to roll, cut dough into about 8 pieces. Roll until setting 6, following the instructions on page 3.
6. Once dough is rolled out, use a crimped pastry cutter to cut each sheet on the bias into pieces that are about 2 inches wide. Pinch each in the center to form “angel wings,” a shape similar to a bow tie.*
7. Fill a medium stockpot with $\frac{1}{3}$ vegetable oil. Heat the oil to 375°F. While the oil is heating, line a baking sheet with paper towels and set aside.
8. When oil is ready, carefully add 1 bow tie at a time to the pot. Do not overcrowd. Fry until each bow tie is lightly golden on one side, about 30

seconds, and then flip to finish cooking, about 30 more seconds. Transfer to the baking sheet lined with paper towels.

9. When all the bow ties are fried, transfer to a serving platter and sprinkle with powdered sugar.

*Alternatively, instead of pinching dough pieces into “angel wings,” they can be fried and broken up to be served with the Cannoli Dip recipe on page 19.

Nutritional information per cookie

*Calories 56 (73% from fat) • carb. 3g • pro. 1g • fat 5g • sat. fat 0g
chol. 0mg • sod. 4mg • calc. 0mg • fiber 0g*

Cannoli Dip

Serve this dip with your Angel Wing Cookies, or use to fill cannoli shells.

Makes about 5 cups

- 3 pounds whole-milk ricotta, drained overnight in a strainer/colander lined with paper towels**
- $\frac{3}{4}$ cup confectioners sugar, sifted**
- Pinch kosher salt**
- $\frac{1}{2}$ teaspoon ground cinnamon**
- 2 teaspoons pure vanilla extract**
- 1 cup mini chocolate chips**

1. In a large bowl, whisk together the drained ricotta, sifted confectioners sugar, cinnamon and vanilla extract. When smooth, fold in the chocolate chips. Refrigerate until ready to use.

Nutritional information per serving (about 2½ tablespoons)

*Calories 104 (50% from fat) • carb. 11g • pro. 1g • fat 6g • sat. fat 3g • chol. 30mg
sod. 44mg • calc. 9mg • fiber 0g*

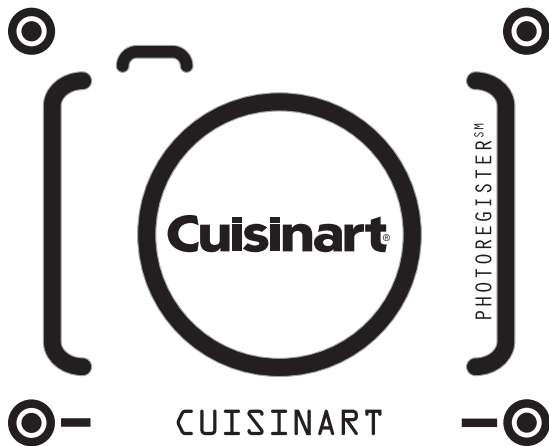
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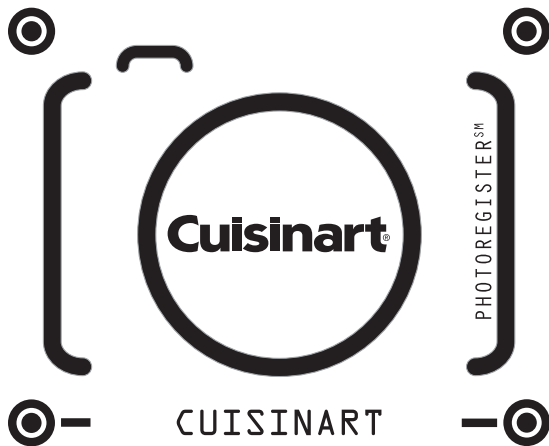
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