



Hill's Mills & Mixers

BOSCH Kitchen Centre

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PASTA, BOSCH

Before you begin, have all of your equipment ready. Your Bosch should be set out, your ingredients should be set out, jelly roll pans or cookie sheets, pasta-drying trays (for drying spaghetti if you are using this method), (dehydrator trays if you are using this method.)

4 large eggs

1 tbsp vegetable oil

1 tbsp water

3 ¾ c semolina or durum flour, preferably fresh-ground

- Crack eggs into Bosch white bowl, add oil and water. With wire whips in place, mix briefly to blend.
- Pour in 3 ¼ c flour and , USING JOGGING SWITCH ONLY, GENTLY JOG the mixture together briefly. You should be trying to get a mixture like pie dough. If the mixture is too moist, add a bit more of the flour with your fingers, just feathering your fingers through the mixture.
- Work quickly so that the dough does not dry out. Place a damp towel over the dough while you get your equipment ready to prepare your pasta.
- Quickly remove the white bowl from the Bosch Mixer and put the Bosch base on it's side. Attach the Meat and Food Grinder with the Pasta Attachment in Place.
- Now the fun begins.
- Choose the Pasta die that you wish to use and attach it. My personal favorites are the macaroni, the spaghetti, angel hair (yum-yum instant chicken soup), and linguini.
- Put semolina or durum flour into your jelly roll pan under the front of the pasta attachment.
- Place a small handful of crumbly (but somewhat moist) pasta mixture on either side of the meat and food grinder, making sure that you don't fill the center of the grinder and cover the auger. Now take your pusher and begin to push mixture a bit at a time into the auger so that you can control the amount that goes through. As it goes through, you (or someone) will have to be swishing some of the flour up onto the pasta that is coming out the end of the pasta die so that the pasta will not stick together.

Have fun.

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