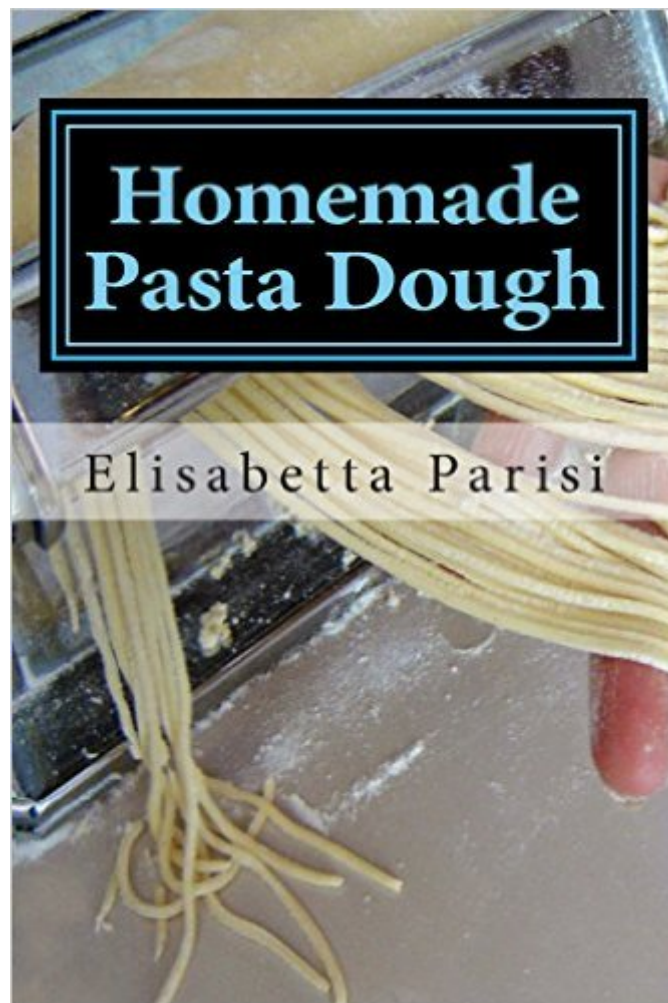


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Homemade Pasta Dough: How To Make Pasta Dough For The Best Pasta Dough Recipe Including Pasta Dough For Ravioli And Other Fresh Pasta Dough Recipe Ideas



Synopsis

Making your own pasta is a very satisfying way to spend your time in the kitchen. The rewards come from both the effort that you put in and the fantastic new tastes that you can create for your family and friends at meal time. Homemade Pasta Dough explains how to make many different kinds of pasta from the raw ingredients. The book explains how to make pasta dough both by hand and using various machines to help cut down the work involved. Fresh pasta made at home is a very healthy option and there are lots of ways that you can vary the pasta dough you make. This will then add life to your pasta meals. The book contains details of mixing, rolling, cutting, stuffing and shaping your pasta. This is an updated and extended version of the original popular book with lots of new pasta dough recipes which will extend your pasta repertoire. There are also more details on stuffed pastas such as ravioli and tortellini as well as dessert style pasta. Also now included, are example recipes showing where the different pasta doughs and shapes can be used. Contents: Introduction Using machines or making pasta by hand? The basic pasta dough recipe Making the dough by hand Rolling the dough by hand Using a mixer to make the dough Rolling the dough using a machine Semolina based pasta as an aid to nutrition Pasta Dough recipe using all purpose flour Pasta dough recipe without eggs Colored pasta Green pasta Red pasta Dark red or purple pasta Other colors for pasta Herb pasta Roasted capsicum pepper pasta Lemon pasta Lemon and black pepper pasta Lemon and Parsley Pasta Pasta with saffron Egg noodle pasta Pasta dough made from whole wheat Fresh Lasagna Pasta Fresh Fettuccine pasta Dessert Pasta Chocolate Pasta Storing home made pasta Preparing pasta shapes by hand Using a machine to cut and shape pasta The best uses for different pasta shapes Stuffed Pasta Pasta dough recipe for ravioli Tortellini with a spinach and ricotta filling Agnolotti stuffed with beef and spinach Cappelletti stuffed with prosciutto, sausage and chicken Fresh pasta dough meal recipes Conclusion

Book Information

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Customer Reviews

I wanted to try my hand at making pasta and needed some basic information and this book was just what I needed. It has not only some basic recipes, it also has a lot of useful information on different types of pasta and flours. If you are a beginner looking for some basic information this book is a perfect place to start.

I have only a couple concerns: 1) I really wish she'd included more pictures (pasta shapes & dishes). And 2: It would be easier if measurements were on BOTH US & metric (no consistency of use). However, with all of the amazing details and encouragement, I still rate this book 5-Star. This book is very inspiring!

This is a great book about the basics of making pasta. I got it to experiment with my new pasta maker attachments for the KA. Great recipes!

I got the pasta attachments for my KitchenAid mixer for Christmas so I wanted a reference guide to making pasta dough. This is an informative book with a variety of pasta recipes. Can't wait to try the herb pasta and the lemon pepper pasta recipes!

Nice easy to read style with a practical approach. Easy workable directions which helps in getting started. Useful guide for beginners.

I have always wanted to learn how to make all of my foods from scratch. I recently got a pasta machine, but, truthfully, everything I have read about making pasta has made it sound difficult, and I have been too intimidated to try yet! This book explains everything in great detail without making it sound overly complicated and difficult. It is not easy to maintain that balance, but the author does it perfectly! She also lists so many types, methods, recipes, and suggestions to make your own recipes that, if you're interested in making pasta, this is the only book you'll need! She even includes recipes for filling and sauces, too! 5 stars, for sure!

Excellent and very informative book with good pictures. I am enjoying using it as a reference. She

has instructions for making pasta by hand or machine as well as flavored, or different colors, different shapes, stuffing, dessert pasta and how best to use the different shapes. It's well-written and easy to understand.

The author provides simple, straight forward recipes for making pasta noodles, colored pasta and some sauce recipes too. He also tells you what to expect when using semolina versus all-purpose flour and how to adjust the formulas and work with the dough. Book provides an Interesting recipe for lasagna using béchamel sauce that I'm keen to try.

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