

SPECIALTY PASTA WITH A PASTA ROLLER

Pumpkin Pasta

- 3 cups Flour
- 14 oz Pumpkin puree

Recipe Instructions

Mix flour and pumpkin puree together. Feed through pasta roller until desired thickness is reached. Feed the sheet through the fettuccine roller to cut into noodles. Boil noodles for 2 minutes. Drain and serve with olive oil and parmesan cheese.

Fettuccine Alfredo

- 3 1/2 cups flour
- 4 eggs
- 2 tbsp olive Oil
- 1/4 cup water
- dash salt and pepper

Sauce

- 1/2 cup butter
- 1 tsp minced garlic
- 2 cups heavy Cream
- 1 cup parmesan Cheese



Recipe Instructions

Combine flour, eggs, water, oil, and salt in mixer. Mix until well combined. Add more water if the dough is dry. Knead the dough for 2 minutes with the dough hook or until dough indents when touched. Wrap dough in plastic wrap and let rest for 30 minutes. Cut dough into four pieces and feed through the pasta roller, slowly decreasing the thickness with each pass. Brush dough with flour and feed through the fettuccine cutter. Boil pasta until tender, 3-5 minutes.

In a frying pan, melt butter over medium-low heat. Add garlic and cook until fragrant. Whisk in heavy cream and allow to come to a slow simmer. Simmer 2-3 minutes. Whisk in parmesan and continue to simmer until sauce has thickened. Add salt and pepper.