

PASTA & BEYOND™

PASTA & DOUGH RECIPES



**Recipes, tips, and ideas for
home cooks who love flavor**

PASTA & BEYOND™

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Quick Start Guide

See owner's manual for complete instructions and important safety information before using this product.

IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).

STEP 1: Add dry ingredients



Fill the Dry Measuring Container with flour until slightly overfull. Use the Spatula/Cleaning Tool to level off the flour. Add the flour to the Mixing Chamber. Place the Mixing Chamber Lid on the Mixing Chamber. **NOTE:** The Dry Measuring Container holds 1 ¼ cups flour.

STEP 2: Press to start appliance



Beat eggs and add the eggs to the Liquid Measuring Container. Then, add your liquid of choice to the same measuring container with the eggs until you reach the required measurement. Stir to mix all the wet ingredients. Press the Power Button and then the Batch Button.

STEP 3: Add liquid and mix



Add the liquid slowly in a steady stream through the slot on the lid top while the appliance is mixing.

STEP 4: Extrude pasta dough



When the ingredients are done mixing, the mixer will pause and reverse direction beginning to extrude the dough.

STEP 5: Cut pasta to length



While the pasta is extruding, cut it to size using the Spatula/Cleaning Tool with a downward motion. Cut to your desired length. For most pasta, cut at about 10 inches for each portion.

Dough Consistency for Perfect Pasta

The consistency of your mixture can vary depending on environmental factors, such as humidity, or unbalanced ratios of dry and liquid ingredients. If your mixture is too dry or too wet, follow these instructions:



TOO DRY

Press the Start/Pause Button to pause, add 1 tbsp. of liquid, and press and hold the Backward Button to mix. Then, press the Start/Pause Button to resume the program.



JUST RIGHT

The mixture should look moist and crumbly in the Mixing Chamber. The mixture will look drier than handmade mixture but will gain a tighter consistency when extruded from the appliance.



TOO WET

Press the Start/Pause Button, remove the lid, add 2 tbsp. of flour at a time (up to ¼ cup), replace the lid, press and hold the Backward Button to mix the dough, and press the Start/Pause Button to resume the program.
NOTE: When making pasta with the Lasagna Pasta Disc, the dough should be wetter than dough made with the other Pasta Discs.

Measurement Guidelines

	Dry		Liquid		Output
FOR ONE BATCH	1 full container 1 container is equal to 1 ¼ cups		70 mL		8 oz pasta (4 servings)
FOR TWO BATCHES	2 full containers 2 containers are equal to 2 ½ cups		150 mL		16 oz pasta (8 servings)

NOTE: The Dry Measuring Container holds 1 ¼ cups flour.

If you are not using the Pasta & Beyond's Dry Measuring Container to measure flour, use 1 ¼ cups of flour per batch of dry ingredients (2 ½ cups for two batches).

PASTA-MAKING TIPS

Making Pasta Dough

- * Before placing a Pasta Disc in the appliance, brush or spray the Pasta Disc with olive oil to help with extrusion.
- * When making a mixture with eggs, first whisk the egg and add the egg into the Liquid Measuring Container. Then, add any other liquid ingredients the recipe calls for, such as oil. Finally, add water and fill to the batch line specified in your recipe (70 mL for one batch and 150 mL for two batches).
- * Beet juice, carrot juice, and spinach juice can be used as substitutions for water to flavor and color your pasta dough.
- * Add the liquid slowly in a steady stream through the slot on the lid top while the appliance is mixing.
- * The humidity level in your home may affect your recipes. Use a bit less liquid when your kitchen is humid and a bit more liquid when there is less humidity (like winter).
- * If you see large clumps of the mixture stuck on the paddle, pause the appliance and scrape the paddles. Then, close the lid and resume the mixing process by pressing the Start/Pause Button.
- * If the timer runs out before all dough is extruded, press the Forward Button to resume extrusion.
- * When storing long pasta like spaghetti, coil into a nest for easy storage.
- * If semolina flour seems coarse, place in a high-power blender and blend until the consistency is fine.

Cooking Pasta

Strain pasta immediately after cooking to prevent it from continuing to cook. If you are not using strained pasta immediately, add a little oil to the pasta and lay it on a flat tray so that the pasta does not stick together.

NOTE: Fresh pasta does not need to cook as long as dried pasta. Fresh pasta cooks in 3–6 minutes (depending on the size and shape of the pasta).

Storing Pasta

- * Uncooked pasta can be stored in a sealable plastic bag for several hours to avoid pasta getting too dry and cracking.
- * For use within 2–3 days, cook the pasta, lightly toss it with oil, and cool. Store in a sealable plastic bag in the refrigerator.
- * For use within 1 month, lightly toss the pasta with oil and cool. Store in a sealable plastic bag in the freezer.
- * To dry your pasta, extrude it, boil it, cool it, and then hang it to dry. Dried pasta can be stored for an extended period.

Troubleshooting

If the appliance jams but the motor is still working, press the Start/Pause Button and hold down the Backward Button to unjam the appliance. Then, press the Start/Pause Button to resume.

If the appliance jams and the Control Panel shows “E1,” unplug the appliance and wait for the appliance to reset (this can take up to 20 minutes). Then, plug the appliance in and restart the mixing process.

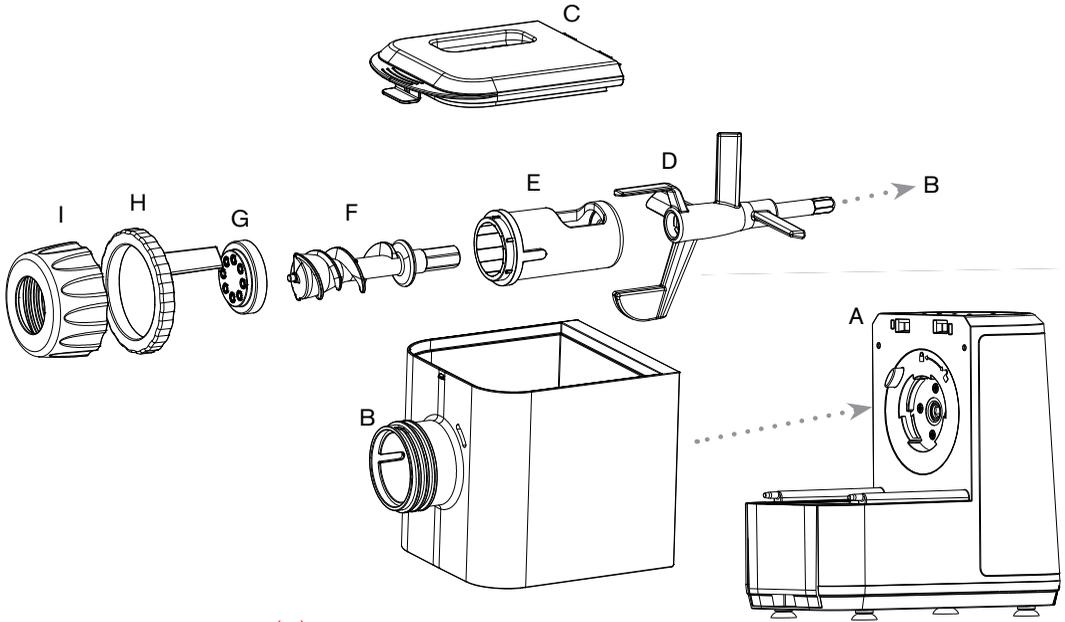
ASSEMBLING THE PASTA MAKER HOUSING

PASTA MAKER PARTS

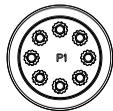
- A Basic Unit Housing
- B Mixing Chamber
- C Mixing Chamber Lid

- D Kneading Paddle
- E Auger Sleeve
- F Auger

- G Pasta Disc
- H Extrusion Collector Ring
- I Screw Cap



PASTA DISC TYPES (G)



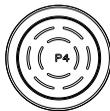
P1
Penne



P2
Spaghetti



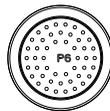
P3
Linguine



P4
Tagliatelle



P5
Udon



P6
Angel Hair



P7
Fettuccine



P8
Lasagna

Basic Pasta

MAKES 2 BATCHES
OF DOUGH (1 POUND)

Ingredients

2 Dry Measuring Containers filled
with all-purpose flour, leveled*

1 tsp. salt

2 large eggs, beaten

1 tbsp. olive oil

water

Directions

1. Add the flour and salt to the Mixing Chamber. Close the lid.
2. Beat the eggs and add the egg to the Liquid Measuring Container. Then, add the oil and water to the Liquid Measuring Container with the eggs until you reach the 150-mL line on the container. Stir to mix all the wet ingredients.
3. Press the Power Button and then press the Batch Button twice to select two batches. Then, the Pasta & Beyond will begin mixing.
4. Slowly add the liquid to the Mixing Chamber along the entire length of the slot in the lid while the Pasta & Beyond is mixing.
5. The Pasta & Beyond will pause to let the dough rest and then begin turning in the opposite direction to begin extruding the dough. While the pasta is extruding, cut it to size using the Spatula/Cleaning Tool with a downward motion. Cut to your desired length. For most pasta, cut at about 10 inches for each portion.

*If you are not using the Pasta & Beyond's Dry Measuring Container to measure flour, use 1 ¼ cups of flour per batch of dry ingredients (2 ½ cups for two batches).

TIPS:

You can use any pasta-shaping disc except the Lasagna Disc to make this pasta. To make lasagna dough, see the "Lasagna Dough" recipe.

If your dough is too wet or too dry when it is extruded from the Pasta & Beyond, refer to "Flour Mixing" in the "General Operating Instructions" section of the owner's manual.

Emeril's Pasta

MAKES 2 BATCHES
OF DOUGH (1 POUND)

Ingredients

1 Dry Measuring Container filled with all-purpose flour, leveled*

1 Dry Measuring Container filled with semolina flour, leveled*

1 tsp. salt

2 large eggs, beaten
water

Directions

1. Add the flour and salt to the Mixing Chamber. Close the lid.
2. Beat the eggs and add the egg to the Liquid Measuring Container. Then, add the water to the Liquid Measuring Container with the eggs until you reach the 150-mL line on the container. Stir to mix all the wet ingredients.
3. Press the Power Button and then press the Batch Button twice to select two batches. Then, the Pasta & Beyond will begin mixing.
4. Slowly add the liquid to the Mixing Chamber along the entire length of the slot in the lid while the Pasta & Beyond is mixing.
5. The Pasta & Beyond will pause to let the dough rest and then begin turning in the opposite direction to begin extruding the dough. While the pasta is extruding, cut it to size using the Spatula/Cleaning Tool with a downward motion. Cut to your desired length. For most pasta, cut at about 10 inches for each portion.

*If you are not using the Pasta & Beyond's Dry Measuring Container to measure flour, use 1 ¼ cups of flour per batch of dry ingredients (2 ½ cups for two batches).

TIP:

If your dough is too wet or too dry when it is extruded from the Pasta & Beyond, refer to "Flour Mixing" in the "General Operating Instructions" section of the owner's manual.



Whole-Wheat Pasta

MAKES 2 BATCHES
OF DOUGH (1 POUND)

Ingredients

1 Dry Measuring Container filled with whole-wheat flour, leveled*

1 Dry Measuring Container filled with semolina flour, leveled*

1 tsp. salt

2 large eggs, beaten

water

Directions

1. Add the flour and salt to the Mixing Chamber. Close the lid.
2. Beat the eggs and add the egg to the Liquid Measuring Container. Then, add the water to the Liquid Measuring Container with the eggs until you reach the 150-mL line on the container. Stir to mix all the wet ingredients.
3. Press the Power Button and then press the Batch Button twice to select two batches. Then, the Pasta & Beyond will begin mixing.
4. Slowly add the liquid to the Mixing Chamber along the entire length of the slot in the lid while the Pasta & Beyond is mixing.
5. The Pasta & Beyond will pause to let the dough rest and then begin turning in the opposite direction to begin extruding the dough. While the pasta is extruding, cut it to size using the Spatula/Cleaning Tool with a downward motion. Cut to your desired length. For most pasta, cut at about 10 inches for each portion.

*If you are not using the Pasta & Beyond's Dry Measuring Container to measure flour, use 1 ¼ cups of flour per batch of dry ingredients (2 ½ cups for two batches).

TIP:

If your dough is too wet or too dry when it is extruded from the Pasta & Beyond, refer to "Flour Mixing" in the "General Operating Instructions" section of the owner's manual.

Lasagna/Ravioli Dough

MAKES 2 BATCHES OF DOUGH
(1 POUND/9 LASAGNA SHEETS)

Ingredients

1 Dry Measuring Container filled with all-purpose flour, leveled*

1 Dry Measuring Container filled with extra-fine semolina flour, leveled*

1 tsp. salt

2 large eggs, beaten

5 tbsp. water

1 tbsp. olive oil

Directions

1. Add the flour and salt to the Mixing Chamber. Close the lid.
2. Beat the eggs and add the egg to the Liquid Measuring Container. Then, add the oil and water to the Liquid Measuring Container with the eggs until you reach the 170-mL line on the container. Stir to mix all the wet ingredients.
3. Press the Power Button and then press the Batch Button twice to select two batches. Then, the Pasta & Beyond will begin mixing.
4. Slowly add the liquid to the Mixing Chamber along the entire length of the slot in the lid while the Pasta & Beyond is mixing.
5. The Pasta & Beyond will pause to let the dough rest and then begin turning in the opposite direction to begin extruding the dough. Let the dough come out 6 inches, use the Spatula/Cleaning Tool to cut the dough, and put the dough back into the Pasta & Beyond.
6. The dough should be smooth when it is extruded. If the mixture is balled in in the Mixing Chamber, add 2 tbsp. of flour and continue mixing. If the dough curls when it is extruded, add 1 tbsp. water, return the extruded dough to the Mixing Chamber, and continue mixing.
7. When the dough comes out smooth, cut the dough into 9 10-inch sheets as it is extruded.

TIPS:

After you have extruded the sheets of dough and cut them to size, use a rolling pin to flatten your sheets of dough.

If your dough is too wet or too dry when it is extruded from the Pasta & Beyond, refer to “Flour Mixing” in the “General Operating Instructions” section of the owner’s manual.

*If you are not using the Pasta & Beyond’s Dry Measuring Container to measure flour, use 1 ¼ cups of flour per batch of dry ingredients (2 ½ cups for two batches).

Buckwheat Pasta

MAKES 2 BATCHES
OF DOUGH (1 POUND)

Ingredients

2 Dry Measuring Containers filled
with buckwheat flour, leveled*

1 tsp. salt

2 tsp. xanthan gum

2 large eggs, beaten

4 tbsp. water

Directions

1. Add the flour, salt, and xanthan gum to the Mixing Chamber. Close the lid.
2. Beat the eggs and add the egg to the Liquid Measuring Container. Then, add the water to the Liquid Measuring Container with the eggs until you reach the 150-mL line on the container. Stir to mix all the wet ingredients.
3. Press the Power Button and then press the Batch Button twice to select two batches. Then, the Pasta & Beyond will begin mixing.
4. Slowly add the liquid to the Mixing Chamber along the entire length of the slot in the lid while the Pasta & Beyond is mixing.
5. The Pasta & Beyond will pause to let the dough rest and then begin turning in the opposite direction to begin extruding the dough. While the pasta is extruding, cut it to size using the Spatula/Cleaning Tool with a downward motion. Cut to your desired length. For most pasta, cut at about 10 inches for each portion.

*If you are not using the Pasta & Beyond's Dry Measuring Container to measure flour, use 1 ¼ cups of flour per batch of dry ingredients (2 ½ cups for two batches).

TIP:

This pasta dough should be drier than other pasta doughs made in the Pasta & Beyond. If your dough is too wet or too dry when it is extruded from the Pasta & Beyond, refer to "Flour Mixing" in the "General Operating Instructions" section of the owner's manual.

Semolina Pasta

MAKES 2 BATCHES
OF DOUGH (1 POUND)

Ingredients

2 Dry Measuring Containers filled
with semolina flour, leveled*

1 tsp. salt

3 large eggs, beaten

1 tbsp. olive oil

water

Directions

1. Add the flour and salt to the Mixing Chamber. Close the lid.
2. Beat the eggs and add the egg to the Liquid Measuring Container. Then, add the oil and water to the Liquid Measuring Container with the eggs until you reach the 150-mL line on the container. Stir to mix all the wet ingredients..
3. Press the Power Button and then press the Batch Button twice to select two batches. Then, the Pasta & Beyond will begin mixing.
4. Slowly add the liquid to the Mixing Chamber along the entire length of the slot in the lid while the Pasta & Beyond is mixing.
5. The Pasta & Beyond will pause to let the dough rest and then begin turning in the opposite direction to begin extruding the dough. While the pasta is extruding, cut it to size using the Spatula/Cleaning Tool with a downward motion. Cut to your desired length. For most pasta, cut at about 10 inches for each portion.

*If you are not using the Pasta & Beyond's Dry Measuring Container to measure flour, use 1 ¼ cups of flour per batch of dry ingredients (2 ½ cups for two batches).

TIP:

If your dough is too wet or too dry when it is extruded from the Pasta & Beyond, refer to "Flour Mixing" in the "General Operating Instructions" section of the owner's manual.



Chickpea Pasta

MAKES 2 BATCHES
OF DOUGH (1 POUND)

Ingredients

2 Dry Measuring Containers filled with garbanzo bean flour, leveled*

2 large eggs, beaten
water

Directions

1. Add the flour to the Mixing Chamber. Close the lid.
2. Beat the eggs and add the egg to the Liquid Measuring Container. Then, add the water to the Liquid Measuring Container with the eggs until you reach the 150-mL line on the container. Stir to mix all the wet ingredients.
3. Press the Power Button and then press the Batch Button twice to select two batches. Then, the Pasta & Beyond will begin mixing.
4. Slowly add the liquid to the Mixing Chamber along the entire length of the slot in the lid while the Pasta & Beyond is mixing.
5. The Pasta & Beyond will pause to let the dough rest and then begin turning in the opposite direction to begin extruding the dough. While the pasta is extruding, cut it to size using the Spatula/Cleaning Tool with a downward motion. Cut to your desired length. For most pasta, cut at about 10 inches for each portion.

*If you are not using the Pasta & Beyond's Dry Measuring Container to measure flour, use 1 ¼ cups of flour per batch of dry ingredients (2 ½ cups for two batches).

TIP:

If your dough is too wet or too dry when it is extruded from the Pasta & Beyond, refer to "Flour Mixing" in the "General Operating Instructions" section of the owner's manual.

Ramen Noodles

MAKES 2 BATCHES
OF DOUGH (1 POUND)

Ingredients

2 Dry Measuring Containers filled
with bread flour, leveled*

1 tsp. baking soda

1 tsp. salt

water

Directions

1. Add the flour, baking soda, and salt to the Mixing Chamber. Close the lid.
2. Add the water to the Liquid Measuring Container until you reach the 150-mL line on the container.
3. Press the Power Button and then press the Batch Button twice to select two batches. Then, the Pasta & Beyond will begin mixing.
4. Slowly add the liquid to the Mixing Chamber along the entire length of the slot in the lid while the Pasta & Beyond is mixing.
5. The Pasta & Beyond will pause to let the dough rest and then begin turning in the opposite direction to begin extruding the dough. While the pasta is extruding, cut it to size using the Spatula/Cleaning Tool with a downward motion. Cut to your desired length. For most pasta, cut at about 10 inches for each portion.

*If you are not using the Pasta & Beyond's Dry Measuring Container to measure flour, use 1 ¼ cups of flour per batch of dry ingredients (2 ½ cups for two batches).

TIP:

If your dough is too wet or too dry when it is extruded from the Pasta & Beyond, refer to "Flour Mixing" in the "General Operating Instructions" section of the owner's manual.



Red Lentil Pasta

MAKES 1 BATCH
OF DOUGH (½ POUND)

Ingredients

1 Dry Measuring Container filled
with red lentil flour, leveled*

½ tsp. salt

water

Directions

1. Add the flour and salt to the Mixing Chamber. Close the lid.
2. Add the water to the Liquid Measuring Container until you reach the 70-mL line on the container.
3. Press the Power Button and then press the Batch Button twice to select one batch. Then, the Pasta & Beyond will begin mixing.
4. Slowly add the liquid to the Mixing Chamber along the entire length of the slot in the lid while the Pasta & Beyond is mixing.
5. The Pasta & Beyond will pause to let the dough rest and then begin turning in the opposite direction to begin extruding the dough. While the pasta is extruding, cut it to size using the Spatula/Cleaning Tool with a downward motion. Cut to your desired length. For most pasta, cut at about 10 inches for each portion.

*If you cannot find red lentil flour in the grocery store, place dry red lentils in a high-power blender and blend until powdered.

TIP:

This pasta dough will be drier than other pasta doughs made in the Pasta & Beyond. If your dough is too wet or too dry when it is extruded from the Pasta & Beyond, refer to “Flour Mixing” in the “General Operating Instructions” section of the owner’s manual.

Gluten-Free Pasta

MAKES 2 BATCHES
OF DOUGH (1 POUND)

Ingredients

2 Dry Measuring Containers filled
with gluten-free flour, leveled*

1 tsp. salt

2 tsp. xanthan gum

2 large eggs, beaten

water

Directions

1. Add the flour, salt, and xanthan gum to the Mixing Chamber. Close the lid.
2. Beat the eggs and add the egg to the Liquid Measuring Container. Then, add the water to the Liquid Measuring Container with the eggs until you reach the 150-mL line on the container. Stir to mix all the wet ingredients.
3. Press the Power Button and then press the Batch Button twice to select two batches. Then, the Pasta & Beyond will begin mixing.
4. Slowly add the liquid to the Mixing Chamber along the entire length of the slot in the lid while the Pasta & Beyond is mixing.
5. The Pasta & Beyond will pause to let the dough rest and then begin turning in the opposite direction to begin extruding the dough. While the pasta is extruding, cut it to size using the Spatula/Cleaning Tool with a downward motion. Cut to your desired length. For most pasta, cut at about 10 inches for each portion.

*If you are not using the Pasta & Beyond's Dry Measuring Container to measure flour, use 1 ¼ cups of flour per batch of dry ingredients (2 ½ cups for two batches).

TIP:

If your dough is too wet or too dry when it is extruded from the Pasta & Beyond, refer to "Flour Mixing" in the "General Operating Instructions" section of the owner's manual.

Squid Ink Pasta

MAKES 2 BATCHES
OF DOUGH (1 POUND)

Ingredients

1 Dry Measuring Container filled with all-purpose flour, leveled*

1 Dry Measuring Container filled with semolina flour, leveled*

1 tsp. salt

1 large egg, beaten

1 tsp. squid ink

water

Directions

1. Add the flour and salt to the Mixing Chamber. Close the lid.
2. Beat the egg and add the egg and squid ink to the Liquid Measuring Container. Then, add the water to the Liquid Measuring Container with the egg and squid ink until you reach the 150-mL line on the container. Stir to mix all the wet ingredients.
3. Press the Power Button and then press the Batch Button twice to select two batches. Then, the Pasta & Beyond will begin mixing.
4. Slowly add the liquid to the Mixing Chamber along the entire length of the slot in the lid while the Pasta & Beyond is mixing.
5. The Pasta & Beyond will pause to let the dough rest and then begin turning in the opposite direction to begin extruding the dough. While the pasta is extruding, cut it to size using the Spatula/Cleaning Tool with a downward motion. Cut to your desired length. For most pasta, cut at about 10 inches for each portion.

*If you are not using the Pasta & Beyond's Dry Measuring Container to measure flour, use 1 ¼ cups of flour per batch of dry ingredients (2 ½ cups for two batches).

TIP:

If your dough is too wet or too dry when it is extruded from the Pasta & Beyond, refer to "Flour Mixing" in the "General Operating Instructions" section of the owner's manual.



Spinach Pasta

MAKES 2 BATCHES
OF DOUGH (1 POUND)

Ingredients

1 Dry Measuring Container filled with all-purpose flour, leveled*

1 Dry Measuring Container filled with semolina flour, leveled*

1 tsp. salt
spinach juice

Directions

1. Add the flour and salt to the Mixing Chamber. Close the lid.
2. Add the spinach juice to the Liquid Measuring Container until you reach the 150-mL line on the container.
3. Press the Power Button and then press the Batch Button twice to select two batches. Then, the Pasta & Beyond will begin mixing.
4. Slowly add the liquid to the Mixing Chamber along the entire length of the slot in the lid while the Pasta & Beyond is mixing.
5. The Pasta & Beyond will pause to let the dough rest and then begin turning in the opposite direction to begin extruding the dough. While the pasta is extruding, cut it to size using the Spatula/Cleaning Tool with a downward motion. Cut to your desired length. For most pasta, cut at about 10 inches for each portion.

*If you are not using the Pasta & Beyond's Dry Measuring Container to measure flour, use 1 ¼ cups of flour per batch of dry ingredients (2 ½ cups for two batches).

TIP:

If your dough is too wet or too dry when it is extruded from the Pasta & Beyond, refer to "Flour Mixing" in the "General Operating Instructions" section of the owner's manual.

Carrot Pasta

MAKES 2 BATCHES
OF DOUGH (1 POUND)

Ingredients

1 Dry Measuring Container filled with all-purpose flour, leveled*

1 Dry Measuring Container filled with semolina flour, leveled*

1 tsp. salt
carrot juice

Directions

1. Add the flour and salt to the Mixing Chamber. Close the lid.
2. Add the carrot juice to the Liquid Measuring Container until you reach the 150-mL line on the container.
3. Press the Power Button and then press the Batch Button twice to select two batches. Then, the Pasta & Beyond will begin mixing.
4. Slowly add the liquid to the Mixing Chamber along the entire length of the slot in the lid while the Pasta & Beyond is mixing.
5. The Pasta & Beyond will pause to let the dough rest and then begin turning in the opposite direction to begin extruding the dough. While the pasta is extruding, cut it to size using the Spatula/Cleaning Tool with a downward motion. Cut to your desired length. For most pasta, cut at about 10 inches for each portion.

*If you are not using the Pasta & Beyond's Dry Measuring Container to measure flour, use 1 ¼ cups of flour per batch of dry ingredients (2 ½ cups for two batches).

TIP:

If your dough is too wet or too dry when it is extruded from the Pasta & Beyond, refer to "Flour Mixing" in the "General Operating Instructions" section of the owner's manual.



Spaghetti for Mario

SERVES 6

Ingredients

2 batches (1 lb) Emeril's Pasta made with the Spaghetti Disc

1 head cauliflower, cut into florets
thick stems discarded

¾ cup walnut halves or pieces

2 oz oil-packed anchovy fillets

5 cloves garlic, peeled

2 cups packed baby arugula

1 cup packed fresh flat-leaf
parsley leaves

½ cup extra-virgin olive oil, divided

¾ tsp. crushed red pepper

¼ cup grated Parmigiano-Reggiano
cheese, plus more for serving

zest of 1 lemon, finely grated

salt, to taste

freshly ground black pepper,
to taste

TOASTED BREADCRUMBS

2 tbsp. olive oil or unsalted butter

2 cups coarse dry breadcrumbs
or panko

¼ tsp. salt

Directions

1. Pulse the cauliflower florets in a food processor until they resemble coarse crumbs with some pieces about the size of a pea or slightly smaller. Transfer to a bowl and set aside.
2. To the food processor (no need to clean out the bowl), add the walnuts, anchovy fillets with their oil, garlic, arugula, parsley, ¼ cup olive oil, and the red pepper. Pulse until the mixture comes together to form a coarse paste. Add the cheese and lemon zest, and pulse briefly to combine. Set aside.
3. Cook the pasta in boiling salted water for about 3 minutes or until it floats to the top. Drain the pasta, reserving 2 cups of the pasta water.
4. While the pasta is cooking, heat a 14-inch skillet over high heat with the remaining ¼ cup olive oil. When the oil is very hot, add the cauliflower and cook, stirring frequently, until it begins to brown around the edges and smells nutty (5–6 minutes).
5. Stir in the arugula pesto and cook briefly. Then, remove the pan from the heat.
6. Return the skillet to medium-high heat and add the drained pasta and 1 cup of the reserved pasta water. Using tongs, toss the pasta with the cauliflower and pesto, adding more of the pasta water as necessary to form a sauce that just coats the pasta.
7. Season with salt and pepper to taste. Serve immediately in pasta bowls, garnished with the Toasted Breadcrumbs and additional cheese.

TOASTED BREADCRUMBS

In a sauté pan, add the oil, breadcrumbs, and salt and lightly toast the breadcrumbs.

Linguine & Clams

SERVES 6

Ingredients

**2 batches (1 lb) Emeril's Pasta
made with the Linguine Disc**

3 tbsp. extra virgin olive oil

1 cup chopped onion

2 tbsp. minced garlic

¼ tsp. crushed red pepper,
plus more to taste

¼ tsp. freshly ground black pepper

2 lb littleneck clams, scrubbed
(discard any that do not close)

1 cup dry white wine

1 cup clam juice

3 tbsp. unsalted butter

2 tbsp. chopped fresh
flat-leaf parsley

Directions

1. Set a 14-inch skillet on the stovetop with its lid nearby. Add the oil to the skillet and heat it gently over medium heat. Add the onion, garlic, red pepper, and black pepper and cook, stirring a few times, until the onion is softened and the garlic fragrant (about 5 minutes).
2. Add the clams and wine to the pan, increase the heat to high, and cook for 3 minutes.
3. Add the clam juice and cover the skillet. Steam the clams, shaking the pan intermittently, until all the clams have opened (10–12 minutes). Discard any clams that do not open.
4. Cook the pasta in boiling salted water for about 3 minutes or until it floats to the top.
5. Remove the pot from the heat and allow the pasta to sit in the water 30 seconds longer.
6. Remove ½ cup pasta water from the pot and set aside. Drain the pasta.
7. Add the pasta to the skillet along with the reserved pasta water, butter, and parsley and cook until the pasta is warmed through and coated with the sauce. Season with salt and additional red pepper, to taste. Serve immediately, making sure the servings have equal amounts of clams.

TIP:

If you do not have a lid for your skillet, you can use another 14-inch skillet as a lid.

Spaghetti & Meatballs

SERVES 8

Ingredients

2 batches (1 lb) Emeril's Pasta made with the Spaghetti Disc

3 slices thick-cut bacon
1 cup diced onions
1 ½ tsp. chopped garlic
¼ tsp. crushed red pepper flakes
2 tbsp. tomato paste
28 oz diced tomatoes
15 oz crushed tomatoes
½ tsp. dried basil leaves
¼ tsp. dried oregano leaves
salt, to taste
freshly ground black pepper, to taste
2 slices white bread
4 oz evaporated milk
12 oz ground chuck
8 oz ground pork sausage
2 tbsp. red wine
1 large egg, beaten lightly
½ cup minced green onions, white parts only
1 tsp. minced garlic
2 tbsp. chopped fresh parsley leaves
3 tbsp. grated Parmesan
½ tsp. kosher salt
¼ tsp. freshly ground black pepper
1 tsp. Emeril's Original Essence

Directions

SAUCE

1. Cook the bacon in a Dutch oven on the stove top over medium-high heat. Once the bacon is crisp, remove it from the pan to a paper towel-lined plate and set aside.
2. Add the onions and cook until softened and translucent (about 8 minutes).
3. Add the garlic and crushed red pepper and cook, stirring, for 1 minute.
4. Add the tomato paste and cook until it begins to brown (about 2 minutes).
5. Add the diced tomatoes and crushed tomatoes. Season the sauce with the basil, oregano, salt, and black pepper. Bring to a simmer over medium-high heat, stirring occasionally.

MEATBALLS

6. In a small bowl, soak the bread in the evaporated milk. Once all of the milk has been absorbed, use a fork to mash the bread into a paste. Place the bread and the remaining ingredients except the spaghetti in a large bowl. Mix together just until combined. Form meatballs by rolling the meat mixture into 2 tbsp. balls.* Place the meatballs on a plate as they are formed.
7. Place the balls into the simmering sauce one at a time. Allow the sauce to return to a simmer and cook, partially covered. Let the meatballs rest undisturbed for 25 minutes before stirring. When the meatballs rise to the top, stir gently. Simmer, partially covered, for an additional hour, stirring occasionally to prevent the sauce from sticking to the bottom of the pot.
8. Cook the pasta in boiling salted water for about 3 minutes or until it floats to the top.
9. Remove the sauce from the heat and serve immediately over the cooked spaghetti.

*TIP:

If your hands are slightly damp, the meatballs will roll more easily without sticking.





Emeril's Shrimp & Pasta

with GARLIC, LEMON, CRUSHED RED PEPPER

SERVES 6

Ingredients

2 batches (1 lb) Emeril's Pasta made with the Linguine Disc

1 lb large shrimp, peeled & deveined

2 tsp. Emeril's Original Essence or Creole Seasoning

8 tbsp. (1 stick) unsalted butter, divided

1 tbsp. minced garlic

½ cup dry white wine

¼ cup freshly squeezed lemon juice

½ tsp. salt, plus more for the pasta water

¼ tsp. freshly ground black pepper

1 tsp. crushed red pepper

¼ cup chopped green onion tops

2 tbsp. chopped fresh parsley

Directions

1. Cook the pasta in boiling salted water for about 3 minutes or until it floats to the top. Drain the pasta in a colander, reserving ½ cup of the cooking water.
2. Toss the shrimp with the Emeril's Essence or Creole Seasoning in a medium-size bowl. Place 4 tbsp. butter in a 14-inch skillet set over high heat. Add the shrimp, spreading them evenly in one layer. Cook for 2 minutes and then turn them to the other side.
3. Add the garlic and cook for 30 seconds.
4. Add the wine, lemon juice, and 2 tbsp. butter, and cook for 1 ½ minutes.
5. Season the shrimp with ½ tsp. salt and the black pepper.
6. Add the pasta, reserved cooking water, crushed red pepper, and green onion tops to the sauce in the skillet. Toss until everything is heated through and the pasta is well coated (about 1 minute).
7. Remove the skillet from the heat, add 2 tbsp. butter and the parsley, and toss to combine. Serve hot.

Emeril's Pasta Nero

SERVES 4

Ingredients

1 batch (½ lb) Squid Ink Pasta made with the Fettucine Disc

sea salt, to taste

2 tbsp. extra virgin olive oil

2 tsp. thinly sliced garlic

2 tsp. thinly sliced Calabrian
peppers or jalapeños

¼ cup pasta water

1 cup baby arugula, stems trimmed

8 oz jumbo lump crabmeat, picked
of shells & cartilage

1 tbsp. lemon juice

¼ cup sliced almonds, toasted

Directions

1. Cook the pasta in boiling salted water for about 3 minutes or until it floats to the top. Drain and set aside. Reserve ¼ cup of the pasta water.
2. In a medium-size sauté pan over medium heat, add the olive oil, sliced garlic, and peppers and gently cook the garlic until it turns a pale or golden brown.
3. As soon as the garlic begins to brown, add the pasta water and bring to a simmer.
4. Add the pasta to the pan and toss to coat. Add the arugula, crabmeat and lemon juice and toss with the pasta, being careful not to break up the lumps of crabmeat. Cook until heated through (about 1 minute).

Basil Pesto Pasta

SERVES 6

Ingredients

2 batches (1 lb) Emeril's Pasta made with the Penne Disc

- ½ cup lightly toasted pine nuts
- ½ cup grated Parmesan cheese,
plus more for topping if desired
- 3 cloves garlic
- 1 tsp. salt
- ¼ tsp. freshly ground black pepper
- ⅛ tsp. crushed red pepper flakes
- 1 cup extra virgin olive oil
- 3 packed cups fresh basil leaves

Directions

1. Add the pine nuts, Parmesan, garlic, salt, black pepper, red pepper flakes, and olive oil to a blender. Blend on high for 30 seconds.
2. While the blender is still running, add the basil leaves and continue to blend until finely chopped (about 1 minute longer).
3. Transfer the pesto to a small container and cover it with plastic wrap, pressing the wrap so it lies against the pesto.
4. Cook the pasta in boiling salted water for about 3 minutes or until it floats to the top.
5. Strain the pasta from the water once it is cooked and place the pasta in a large heat-resistant bowl. Pour the pesto over the pasta and sprinkle extra Parmesan over the pasta if desired. Use tongs or two large forks to stir the pesto into the pasta and serve while hot.

TIP:

The pesto sauce can be made up to 2 days in advance and refrigerated until ready to use.

Fettucine Pasta

with PROSCIUTTO, PEAS & CREAM SAUCE

SERVES 4–6

Ingredients

**2 batches (1 lb) Emeril's Pasta
made with the Fettucine Disc**

1 tbsp. olive oil
1 tbsp. unsalted butter
¾ cup diced onions
1 tbsp. minced garlic
2 oz prosciutto,
cut into ¼-inch strips
¼ cup dry white wine
1 ½ cups heavy cream
¾ cup frozen sweet peas
¾ tsp. salt
½ tsp. fresh cracked black pepper
¾ cup grated Parmigiano-Reggiano
¼ cup chopped fresh
parsley leaves

Directions

1. Cook the pasta in boiling salted water for about 3 minutes or until it floats to the top. Strain the pasta from the water once it is cooked and place in a large heat-resistant bowl.
2. Heat a 12-inch sauté pan over medium heat and add the olive oil and butter. Once the butter has melted, add the onions to the pan and sauté until translucent (about 3 minutes).
3. Add the garlic to the pan and sauté for 30 seconds.
4. Place the prosciutto in the pan and sauté for 1 minute.
5. Deglaze the pan with wine and cook the wine until it is nearly evaporated (about 30 seconds).
6. Add the cream, peas, salt and pepper to the pan and let the cream reduce by half (4–5 minutes). If the pasta is not yet cooked, turn the sauce's heat off while the pasta continues to cook.
7. Pour the sauce over the pasta and sprinkle with the cheese and the parsley. Use tongs or two large forks to stir the sauce into the pasta and serve while hot.



Manicotti

SERVES 4–6

Ingredients

2 batches (1 lb) Lasagna Dough made with the Lasagna Disc, cut into 8-inch sheets

2 cups fresh ricotta cheese

8 oz grated provolone cheese

8 oz grated mozzarella cheese

8 oz grated Romano cheese

¼ cup milk

1 egg

1 tbsp. fresh basil chiffonade

1 tbsp. chopped garlic

salt, to taste

freshly ground black pepper,
to taste

2 cup marinara sauce

¾ cup shredded mozzarella

¼ cup grated Reggiano-
Parmigiano cheese

Directions

1. Preheat the oven to 350° F/177° C.
2. Combine the cheeses, milk, egg, basil, garlic, salt, and black pepper in a bowl and mix to make the cheese filling.
3. Lay the sheets of pasta flat and spoon a line of cheese filling down the length of each sheet. Roll to close.
4. Place in an 8 x 8 casserole dish with 1 cup of marinara sauce. Place each manicotti, seam side down.
5. Top with another cup of marinara sauce and the shredded mozzarella and grated Parmigiano-Reggiano.
6. Bake in the oven until bubbly (about 45 minutes).

Emeril's Lasagna

SERVES 12–16

Ingredients

LASAGNA

**2 batches (1 lb) Lasagna/
Ravioli Dough made with the
Lasagna Disc**

2 cups fresh ricotta cheese
8 oz grated provolone cheese
8 oz grated mozzarella cheese
8 oz grated Romano cheese
¼ cup milk
1 egg
1 tbsp. of fresh basil,
cut into long thin strips
1 tbsp. chopped garlic
salt, to taste
freshly ground black pepper,
to taste
½ lb grated Parmigiano-
Reggiano cheese

EMERIL'S MEAT SAUCE

2 tbsp. olive oil
⅓ lb ground beef
⅓ lb ground veal
⅓ lb ground pork
salt, to taste
freshly ground black pepper,
to taste
2 cups finely chopped onions
½ cup finely chopped celery
½ cup finely chopped carrot
2 tbsp. chopped garlic
56 oz whole peeled tomatoes,
crushed by hand
1 small can tomato paste
4 cups beef stock or water
2 sprigs of fresh thyme
2 bay leaves
2 tsp. dried oregano
2 tsp. dried basil
1 pinch crushed red pepper
2 oz Parmigiano-Reggiano
cheese

6. Whisk the tomato paste with the stock (or water) and add to the saucepan. Add the thyme, bay leaves, oregano, basil and red pepper. Mix well. Bring the liquid to a boil, reduce the heat to medium and simmer for about 2 hours.
7. Stir occasionally and add more liquid if needed. During the last 30 minutes of cooking, re-season with salt and pepper and stir in the cheese. Remove from the heat and let sit for 15 minutes before serving.

LASAGNA

1. Preheat the oven to 350° F/177° C.
2. In a bowl, combine the ricotta, provolone, mozzarella, Romano, egg, milk, basil and garlic. Mix well. Season with salt and pepper.
3. To assemble, spread 2 ½ cups of the meat sauce on the bottom of a deep-dish lasagna pan. Sprinkle one third of the grated cheese over the sauce. Cover the cheese with one third of the fresh noodles. Spread one third of the cheese filling evenly over the noodles. Repeat the layering process with the remaining ingredients, topping the lasagna with the remaining sauce.
4. Place in the oven, cover with aluminum foil, and bake for 1 hour.
5. Remove the foil and continue to bake until bubbly and golden (20–25 minutes longer).
6. Remove from the oven and cool for 10 minutes before slicing and serving.

Directions

EMERIL'S MEAT SAUCE

1. In a large nonreactive saucepan on the stove top, over medium heat, add the oil.
2. In a bowl, combine the meats. Season with the salt and black pepper and mix well.
3. When the oil is hot, add the meat and brown for 4–6 minutes.
4. Add the onions, celery, and carrots. Season with salt and pepper. Cook until the vegetables are soft (4–5 minutes).
5. Add the garlic and tomatoes. Season with salt and pepper. Continue to cook for 2–3 minutes.



Spaghetti Marinara

SERVES 4–6

Ingredients

**2 batches (1 lb) Emeril's Pasta
made with the Spaghetti Disc**

1 tbsp. olive oil
3 garlic cloves, minced
1 medium-size onion,
chopped finely
1 tsp. Italian seasoning
½ tsp. crushed red pepper flakes
56 oz crushed tomatoes
1 cup water
1 tsp. salt, plus more to taste
½ tsp. freshly ground black pepper,
plus more to taste
chopped fresh parsley leaves,
for serving
grated Parmesan, for serving
extra virgin olive oil, for serving

Directions

1. Heat the olive oil in large Dutch oven over medium heat on the stove top. Add the garlic and onion and sauté until tender (5–6 minutes).
2. Add the Italian seasoning and crushed red pepper flakes and cook for an additional 30 seconds.
3. Add the crushed tomatoes and stir to blend. Rinse the tomato cans with the water and add to the Dutch oven. Reduce the heat to low and simmer for 30–60 minutes.
4. Remove from the heat. Season to taste with the salt and black pepper.
5. Cook the pasta in boiling salted water for about 3 minutes or until it floats to the top.
6. Toss with 2–3 cups of sauce and top with the parsley and grated Parmesan and drizzle with the olive oil.

Emeril's Macaroni & Cheese

SERVES 6

Ingredients

2 batches (1 lb) Basic Pasta made with the Penne Disc

3 tbsp. unsalted butter

1 ½ cups milk,
or half-and-half, heated

½ tsp. salt

¼ tsp. freshly ground black pepper

½ tsp. hot sauce

4 ½ oz (2 generous cups) plus

3 tbsp. coarsely grated
Parmigiano-Reggiano, divided

1 tsp. salt

⅓ tsp. minced garlic

8 oz processed American cheese,
cut unto ½-inch cubes

4 oz grated cheddar cheese

¼ cup fresh breadcrumbs

½ tsp. seasoned salt

Directions

1. Melt the butter in a heavy medium-size saucepan on the stove top. When the foam subsides, stir in the flour and cook over low heat, stirring constantly, for several minutes.
2. Slowly add the heated milk and cook over medium heat, stirring to prevent scorching, until thickened. Remove from heat and add the salt, pepper, hot sauce, and 4 ½ oz Parmigiano-Reggiano, stirring well to melt the cheese. Cover and set the sauce aside.
3. Preheat the oven to 350° F / 177° C. Butter a 3-quart glass or ceramic baking dish.
4. Fill a large pot with water and bring to a boil over high heat. Add the salt. Pour the macaroni into the rapidly boiling water, stir vigorously, and cook until slightly undercooked and very al dente (about 5 minutes).
5. Drain the macaroni, return it to the pot, and immediately toss with the butter and garlic. Add the sauce and toss again. Set aside.
6. Mix the cheddar and American cheese together. Place one third of the macaroni into the baking dish. Sprinkle with one third of the cheese mixture. Top with another one third of the macaroni and one third of the cheeses. Top with another one third of the macaroni and cheeses. Finally, combine the breadcrumbs, 3 tbsp. Parmigiano-Reggiano, and seasoned salt together on a piece of waxed paper. Sprinkle over the top of the macaroni and cheese.
7. Place in the oven and bake until bubbling and the top is beginning to brown (30–45 minutes). Remove from the oven and let sit for 5 minutes before serving.





Spinach Tagliatelle Primavera

SERVES 8

Ingredients

2 batches (1 lb) Spinach Pasta made with the Tagliatelle Disc

½ cup cubed carrots

½ cup asparagus, sliced crosswise
into ½-inch pieces

1 tbsp. plus 1 tsp. salt, divided

2 tbsp. unsalted butter

2 tbsp. olive oil

½ cup chopped yellow onion

1 tbsp. minced garlic

1 cup cubed zucchini

1 cup cubed yellow squash

½ cup chopped tomato

½ cup frozen green peas

½ tsp. ground black pepper

¼ cup extra virgin olive oil

2 tbsp. chopped fresh parsley

½ cup grated Parmesan cheese
(optional garnish)

Directions

1. Bring a large pot of water to a boil on the stove top.
2. As the pasta water is heating, bring a small saucepan of water to a boil.
3. Add the carrots and asparagus to the small saucepan and blanch for 2 minutes.
4. Using oven mitts or potholders, remove the small saucepan from the heat and pour the carrots and asparagus away from you into a colander set in the sink. Rinse under cold running water to refresh.
5. While cooking the vegetables, add the pasta and 1 tbsp. salt to the large pot of boiling water.
6. Return to a boil and cook the pasta until al dente, stirring occasionally (about 3–6 minutes).
7. Turn the stove off. With a small ladle, transfer ¼ cup cooking liquid to a small cup and set aside.
8. Drain the pasta using a colander. Pour the hot water away from you.
9. Place the pasta in a large bowl with the ¼ cup cooking liquid and cover with plastic wrap or a clean kitchen towel to keep warm.
10. In a large skillet over medium-high heat, melt the butter and, when hot, add the olive oil.
11. Add the onion and cook, stirring, for 2 minutes.
12. Add the garlic and cook, stirring, for 30 seconds.
13. Add the zucchini and squash and cook, stirring, for 3 minutes.
14. Add the cooked carrots and asparagus and cook, stirring, for 1 minute.
15. Add the tomato, peas, the remaining 1 tsp. of salt, and the black pepper. Stir and remove from the heat.
16. Pour the vegetables over the pasta in the bowl. Drizzle with the olive oil, add the parsley, and toss to coat evenly. Sprinkle with the Parmesan cheese if desired.

Shrimp Ramen

SERVES 6–8

Ingredients

2 batches (1 lb) Ramen made with the Angel Hair Pasta Disc

2 quarts chicken stock

1 tsp. grated ginger

1 clove garlic minced

¼ tsp. red pepper flakes

1 carrot, julienned
(cut to matchstick size)

2 cups spinach

1 red pepper, julienned

1 cup 21–25 shrimp, cooked

3 scallions, chopped

Directions

1. Simmer the stock in a pan on the stove top with the ginger, garlic, and red pepper flakes for 15 minutes.
2. Bring the stock to a boil and add the ramen and vegetables. Cook for 3 minutes and serve.





Chocolate Ravioli

MAKES 24

Ingredients

FILLING

¾ cup ricotta cheese

1 tbsp. 10X sugar

¼ cup crunchy peanut butter

½ cup chocolate chips

1 ¼ cups all-purpose flour

1 cup semolina flour

¼ cup dark cocoa powder

1 egg, beaten

1 ½ tbsp. vegetable oil

water

1 cup raspberry sauce, for serving

¼ cup chocolate sauce, for serving

powdered sugar, for serving

Directions

1. Combine the Filling ingredients in a bowl and set the Filling aside.
2. Add the flour and cocoa powder to the Mixing Chamber. Close the lid.
3. Beat the egg and add the egg to the Liquid Measuring Container. Then, add the oil and water to the Liquid Measuring Container with the egg until you reach the 150-mL line on the container. Stir to mix all the wet ingredients.
4. Press the Power Button and then press the Batch Button twice to select two batches. Then, the Pasta & Beyond will begin mixing.
5. Slowly add the liquid to the Mixing Chamber along the entire length of the slot in the lid while the Pasta & Beyond is mixing.
6. The Pasta & Beyond will pause to let the dough rest and then begin turning in the opposite direction to begin extruding the dough. While the pasta is extruding, cut it to size using the Spatula/Cleaning Tool with a downward motion. Cut to your desired length.
7. Top half of the ravioli dough with the Filling. Combine the egg and water in a small bowl to make egg wash. Brush all sides of the ravioli with the egg wash, top with another piece of ravioli dough, and seal. Cut the ravioli.
8. Bring water to a boil on the stove top and cook the ravioli until floating (about 5 minutes).
9. Combine the sauces in a sauté pan over medium heat on the stove top and stir.
10. Place the ravioli on a plate and drizzle with the sauce. Sprinkle with powdered sugar and serve.

TIP:

After the dough is ready, roll it out to create a larger work surface.

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