

PASTA & BEYOND

IMPORTANT INSTRUCTIONS FOR MEASURING PASTA DOUGH INGREDIENTS

Use the Dry Measuring Container to measure flour. Use the Liquid Measuring Container to measure liquids, such as waters, oil, and eggs. Follow the chart below and your recipe for the ideal ratios of dry ingredients to liquid ingredients.

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

Getting Started With Your First Batch of Basic Pasta

Our pasta dough recipes have been updated since originally printing our instruction book. Please follow the recipe below for best results.

Ingredients

makes 2 batches of dough (1 lb)

2 Dry Measuring Containers filled with all-purpose flour or 2 ½ cups all-purpose flour*

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).

Use a spoon to fill flour into the Dry Measuring container until slightly overfull. Do not pack the flour into the container; lightly scoop it in until the container is full and a small peak has formed in the center. Be sure not to pack the flour in the Dry Measuring Container, and do not use the Dry Measuring Container to scoop flour. Then use the Spatula/Cleaning Tool or the back of a knife to level off the top by running it against the rim of the container.

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.



For parts, recipes, accessories, and everything Emeril Everyday, go to tristarcares.com or scan this QR code with your smartphone or tablet.



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