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# VeoHome Pasta Machine

## Your Secret Weapon for Delicious Fresh Home Made Pasta

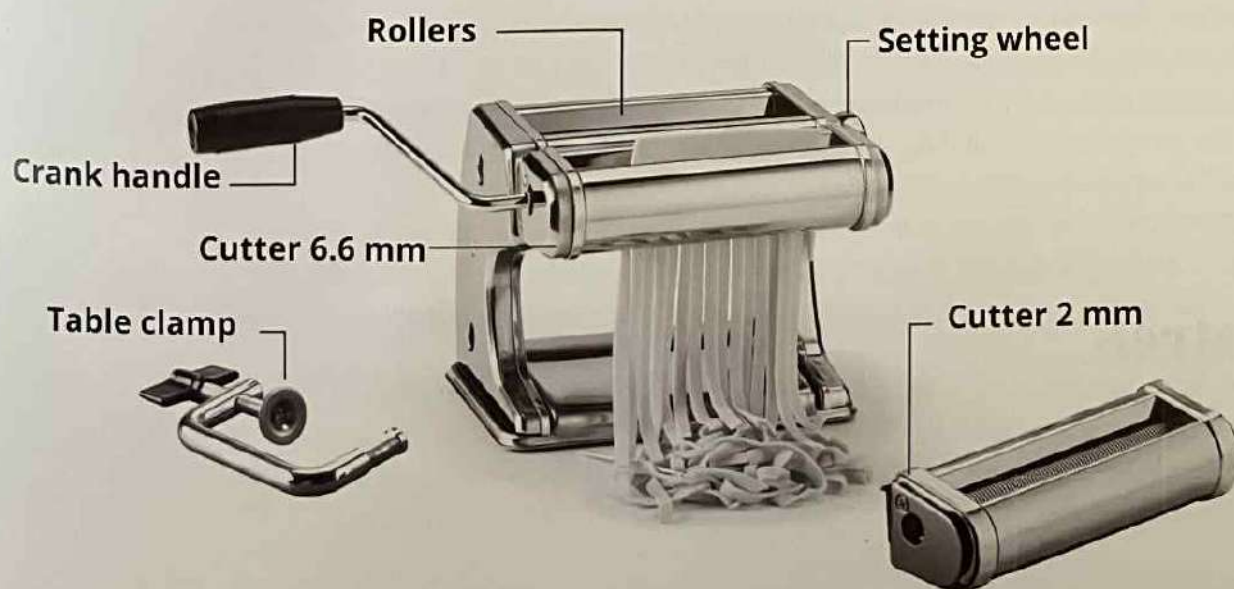
### 1. Prepare the Pasta Machine

Clean the machine and its accessories with a dry cloth before first use.  
Warning! Don't wash the machine or accessories with water as this may damage them.

A small amount of dough can be used to clean the rollers and cutters.  
It should then be thrown away.

Set the machine up on a clean table and secure it with the clamp provided.

Insert the crank handle into the side hole of the rollers.





## 2. Prepare the Dough

**Serves 6**

**Ingredients:**

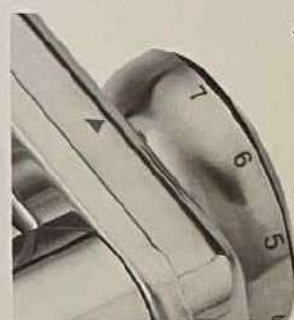
- 500g of white wheat flour (T55 or 00)

- 5 eggs at room temperature

1. Place the flour on a board or in a bowl. Make a well in the centre and crack the eggs into it. Beat the eggs with a fork until smooth.
2. Using the tips of your fingers, mix the eggs with the flour, incorporating a little at a time, until everything is combined.
3. Knead the pieces of dough together – with a bit of work and some love and attention they'll all bind together to give you one big, smooth lump of dough!
4. Once you've made your dough you need to knead and work it with your hands to develop the gluten in the flour, otherwise your pasta will be flabby and soft when you cook it, instead of springy and al dente.
5. There's no secret to kneading. You just have to bash the dough about a bit with your hands, squashing it into the table, reshaping it, pulling it, stretching it, squashing it again. It's quite hard work! You'll know when to stop – it's when your pasta starts to feel smooth and silky instead of rough and floury.
6. Then all you need to do is wrap it in cling film and put it in the fridge to rest for at least half an hour before you use it. Make sure the cling film covers it well or it will dry out and go crusty round the edges (this will give you crusty lumps through your pasta when you roll it out, and nobody likes crusty lumps!).

## 3. Roll the Dough

1. Take the dough out of the fridge and dust your work surface with some flour.
2. Take a lump of pasta dough the size of an orange. Put the rest of the dough under the plastic film or under a damp cloth so it doesn't dry out.
3. Press the piece of dough out flat with your fingertips to make it pass through the machine easier. Start by setting the pasta machine at its widest setting – level 7 – by pulling and turning the side wheel (1).
4. Roll the lump of pasta dough through it by turning the handle. Lightly dust the pasta with flour if it sticks at all. Fold the pasta in half and roll it through the machine again at level 7 (2). Repeat the process five times or more to even out the dough. You'll know when to stop when the dough becomes silky and smooth.
5. It's then time to roll the dough out properly working it through the settings on the machine, from the widest (7) down to the narrowest (1), until you reach the desired thickness (3). If you feel it's becoming too sticky, lightly dust both sides of the pasta with a little flour every time you run it through. Do not fold the pasta sheet during these processes.
6. Depending on the pasta you're making, you'll need to know when to stop. If you're making spaghetti, then you can stop at the setting n°4. For fettuccine or lasagna sheets no. 2 or 3 is suitable, and for ravioli or tortellini you'll need to roll it down to n°1.
7. Rest the pasta sheet on a flat, lightly floured surface. Sprinkle it with flour to prevent from sticking while preparing for the cut. Pasta dries much quicker than you think, so don't leave it more than a minute or two before cutting or shaping it. You can lay over a damp clean tea towel which will stop it from drying.



1



2



3



## 4. Cut the Pasta

1. Install the desired pasta cutter by sliding it into the two brackets located in the front of the pasta roller (4). Transfer the handle from the roller to the cutter.
2. Insert the pasta sheet into the cutter and turn the handle to start cutting the pasta. Then transfer the cut pasta to the pasta drying rack or onto a kitchen towel.
3. Pasta is best eaten immediately. However, it can be kept in the refrigerator for up to 3 days in an airtight container. Alternatively, pasta can be completely dried and stored for up to 3 months in a cool, dry place.



## 5. Tips and Tricks

1. The key to successful fresh pasta is to get the right dough. It's important that the dough is neither too dry nor too moist. If it is brittle, add a little more water. If it sticks to your hands, then add a little flour.
2. It may be necessary to experiment with the fresh pasta recipe several times to get the right feel of the dough and the pasta-making process.
3. The humidity of the day can greatly affect the pasta dough. If the day is very humid, feel the dough when you are finished kneading. If it is still sticky, knead in one tablespoon of flour at a time until the stickiness disappears.
4. Respect the resting time of the dough before using it. It needs at least 30 minutes in the refrigerator, wrapped in a cling film or a slightly damp tea towel. While waiting to be rolled and cut, store the dough in the fridge covered with cling film or a slightly damp cloth.
5. When cutting the pasta, dust the pasta sheet with flour if it starts to stick to the machine. Likewise, toss freshly cut pasta with flour to prevent sticking.
6. To cook pasta, bring to boil about 4 liters of water with a generous pinch of salt. Gently immerse the pasta, making sure that it doesn't stick together. Fresh pasta cooks very quickly, about 3-8 minutes depending on the thickness and shape of the pasta. Stir gently and drain in a colander.

## 6. Use and Care

### **Do not wash, rinse or submerge in water!**

1. Use a cleaning brush to dust off the excess flour.
2. Let the remaining pasta dry on the machine before removing it with the brush or a dry, soft cloth.