

Bosch Pasta Making Tips

Making pasta from scratch sounds difficult, but in reality, the Bosch pasta maker attachment for Bosch mixers makes it so easy, your kids could do it. The benefits of homemade pasta are boundless once you dump the boxed pasta from the grocery store. Every one of these



recipes can be made using your Bosch stand mixer. 100% of the kneading can be done hands-free with the dough hook in the mixing bowl and many of the veggie pasta recipes require you to make a puree with a food processor that can also be done using the Bosch stand mixer.

Let's start with a basic pasta recipe. Keys to making great homemade pasta involve:

- **Don't get too caught up in the flour.** There are lots of opinions out there telling you which flour is best for different types of pasta but what matters most is that you're meeting your own health needs.
- **Experiment with flavors.** Dried herbs are a great way to enhance your pasta dish. Adding them directly to the dough is perfectly fine.
- **Keep it simple.** Especially if you're new to this process, look for recipes that are simple and easy to follow. Pasta recipes will run the gamut from 3 ingredients to dozens. As you master simple recipes, feel free to work your way up to more artisan pasta dishes.

Additional Tips For Homemade Pasta:

- **Preparing:** Tubed pasta (macaroni or ziti) requires a drier pasta dough to easily pass through an extruder, while pasta that will be rolled into sheets (lasagna, manicotti, and ravioli) requires a softer dough – as well as pasta dough being cut into flat shapes like fettuccine and linguine.
- **Storing:** Prepared pasta dough will keep for 2-3 days in the fridge. It can also be frozen and used later (up to 2 weeks).
- **Storing:** If you plan to cook pasta noodles in the next few days, first allow them to dry on a baking sheet for a few minutes and dust them with semolina flour. Loosely fold pasta noodles into nests and allow them to dry for an additional 30 minutes before wrapping and refrigerating.
- **Storing:** To dry your homemade pasta, coat with flour and toss. Then spread it out onto a flat surface where it can dry for 12 to 24 hours. Turn the pasta periodically to allow the underside to dry. Using a fan on a low setting will also speed up the drying time. Pasta should be completely dry before storing. If it bends, it needs more drying time. It should snap when you attempt to break it. Store in an airtight container at room temperature.
- **Cooking:** When cooking, fresh pasta takes much less time to cook than dried pasta (1-3 minutes).
- **Cooking:** When cooking fresh ravioli or other filled pasta, gently simmer them instead of boiling to avoid breaking.