

# Bosch Roller Style Pasta Recipes

## The Most Basic Pasta Recipe

- 2 cups flour
- ½ teaspoon sea salt
- 3 large eggs

Three ingredients are all you need to start making pasta at home. This is a very basic recipe that can be altered as you wish by using substitute flours or adding herbs and spices. To make the dough:

1. Sift together salt and flour. Then place on your workspace in a pile, forming a well in the center. Crack the eggs into your well.
2. Mix the eggs into the flour gently, adding flour to the center of the well gradually. Knead pasta dough for 8-10 minutes. The dough should stick together, but not to your hands. If it is too dry and crumbly, then add just a bit of water until the dough can hold its shape. If it is too wet, add a bit of flour to absorb excess moisture and continue kneading. Pasta dough should be stiff, unlike bread dough.
3. Once the dough has reached a smooth, satin texture, cover in plastic wrap and leave it to rest in the fridge for 30 minutes to 1 hour.
4. Divide the dough into 4 sections.
5. Follow pasta attachment instructions from here.



## Homemade Pasta Dough – Fresh Carrot

- 2 ½ cups all-purpose flour
- 2 large eggs
- 1 large egg yolk
- Coarse salt
- 6 oz carrots

This recipe makes a sweet and richly colored pasta. To make the dough:

1. Peel and cut carrots into 1-inch pieces. Steam the carrots to soften them. Then puree the carrots in your food processor. You'll need about ½ cup of carrot puree for this recipe.
2. While carrot puree is still in the food processor, add the 2 eggs and 1 egg yolk. Process again until well combined. Then add the flour and salt. Continue to process for an additional 20 seconds or just until the dough comes together.
3. Knead the dough on a floured surface for 5-10 minutes until it is smooth and elastic. Once kneading is done, cover the dough in plastic wrap and allow it to rest in the fridge for 1-2 hours.
4. Divide dough into 8 sections and follow the pasta maker instructions from here.



## Homemade Pasta Dough – Rich Spinach

- 1 package (10 oz) frozen spinach
- 4 cups all-purpose flour
- 4 large eggs
- 1 Tablespoon water
- A pinch of salt

This may be the tastiest way to get your kids (or yourself) to eat enough veggies in a day. Adding spinach to pasta makes it a gorgeous green flavor and adds plenty of rich vitamins and minerals to your dish. To make the dough:

1. Thaw the spinach, pressing out as much moisture as you can with paper towels. Then add to the food processor and pulse until your spinach is a puree. Add your flour to the food processor and pulse until spinach and flour are combined.
2. Pour the spinach and flour mixture onto a floured countertop and create a well in the center. Add eggs and water to the well. Begin to mix the eggs and water, slowly incorporating the flour and spinach. Once you've created a tight ball of dough, knead for an additional 5 minutes (or until your dough reaches a smooth, elastic consistency).
3. Allow the dough to rest in the fridge, wrapped in plastic, for at least 30 minutes to 1 hour. Then divide the dough into 4 sections. Follow your pasta maker instructions from here.



## Homemade Pasta Dough – Fresh Beet

- 2 ¼ cup all-purpose flour
- 2 eggs
- A pinch of salt
- ¼ cup roasted beet puree
- 1 beet
- 2 tablespoons EVOO

This recipe increases the difficulty level just a bit by adding a few more ingredients than we've seen in the previous recipes. But it's worth the extra effort when you see the beautifully pink pasta noodles with their flavorful taste. To make the dough:



1. Roast 1 large beet. Set the oven to 375 degrees (F). Coat your cleaned beet with olive oil and wrap in aluminum foil. Bake until the beet is tender (about 1 hour). Allow the beet to cool, then place into food processor to make a beet puree.
2. Place flour onto the counter, making a well in the center. Add to your well the eggs, salt, and beet puree. Slowly mix the wet ingredients into the middle while gradually incorporating the flour into your mixture. Once your dough has started to form, continue kneading for 5 minutes (or until dough reaches a smooth, elastic consistency).
3. Wrap the dough in plastic and allow it to rest in the fridge for 30 minutes to 1 hour. Section into 4 pieces and follow your pasta maker instructions from here.

## Homemade Pasta Dough – 7 Yolk Dough (Gluten Free)

- ¾ cup brown rice flour
- ½ cup millet flour
- ½ cup tapioca flour
- 1 ½ teaspoons xanthan gum
- 1 pinch kosher salt
- 6 large egg yolks
- 1 large egg
- 1 ½ teaspoons EVOO
- 1 tablespoon milk

If your pasta-making skills go beyond the basic recipes above, this gluten-free recipe may be the next step you're looking for. To make the dough:



1. Combine the flours, salt, and xanthan gum, then make a well in the center. Add the remaining ingredients to the well.
2. Mix the liquid ingredients in the center of the well, then slowly add the flour into the mixture until the dough starts to come together. Then knead for 5 additional minutes (or until dough reaches a smooth, elastic texture).
3. Cover in plastic wrap and allow the dough to rest in the fridge for 30 minutes to 1 hour. Divide into 4 sections and follow the pasta maker instructions from here.