

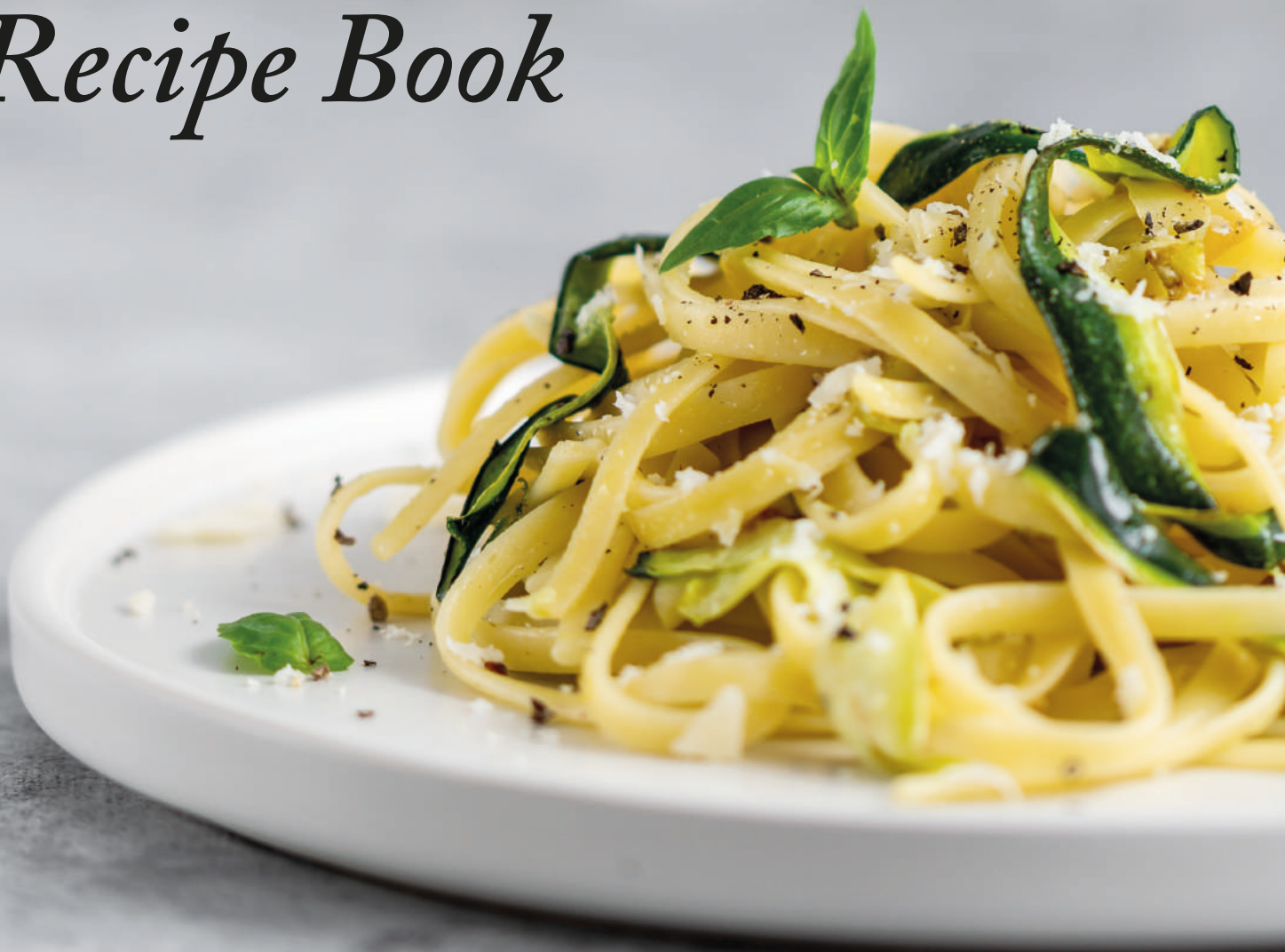
beper

Pasta Mia




Ricettario

Recipe Book



beper

Pasta Mia



Con Pasta Mia Beper realizzare pasta fatta in casa fresca e genuina non è mai stato così semplice e veloce. Giusto il tempo di far bollire l'acqua e la pasta è pronta. In questo ricettario sono raccolti alcuni piatti per iniziare ad utilizzare Pasta Mia, ma è anche possibile combinare vari ingredienti secondo i propri gusti e fantasia, per creare ogni volta la ricetta desiderata.

With Pasta Mia Beper, making fresh and genuine homemade pasta has never been so quick and easy. Just enough time for the water to boil, and pasta will be ready. This book contains some recipes to start using Pasta Mia, but it is also possible to combine various and different ingredients according to your tastes and imagination, to create the desired dish every time.

Avec Pasta Mia Beper, préparer des pâtes fraîches et authentiques n'a jamais été aussi simple et rapide. Juste le temps de faire bouillir l'eau et les pâtes seront prêtes. Ce livre de cuisine contient des recettes pour commencer à utiliser Pasta Mia, mais il est également possible de combiner divers ingrédients selon vos goûts et votre imagination, pour créer à chaque fois la recette souhaitée.

Mit Pasta Mia Beper war es noch nie so schnell und einfach, frische und echte hausgemachte Pasta zuzubereiten. Nur die Zeit, um das Wasser zu kochen und die Pasta fertig ist. Dieses Kochbuch enthält einige Gerichte, um mit Pasta Mia anzufangen, aber es ist auch möglich, verschiedene Zutaten nach Ihrem Geschmack und Ihrer Fantasie zu kombinieren, um jedes Mal das gewünschte Rezept zu kreieren.

Con Pasta Mia Beper, preparar pasta casera fresca y genuina nunca ha sido tan rápido y fácil. El tiempo justo para hervir el agua y la pasta estará lista. Este recetario contiene algunas recetas para empezar a usar Pasta Mia, pero también es posible combinar varios ingredientes según sus gustos e imaginación, para crear cada vez la receta deseada.

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SPAGHETTI

Puttanesca-style Spaghetti



Ingredients

4 people
Capers in salt
Anchovies in oil
Garlic 3 cloves
Peeled tomatoes
Parsley
Olives
Dried chilli
Salt

Preparation

Rinse the capers under running water to remove excess salt, dry them and place them on a cutting board to cut them coarsely with a knife. Take the pitted olives and crush them with the knife's blade.

Wash and dry the parsley and chop it. Put a pot full of water on the fire and bring it to the boil (add salt when it boils). In a large pan pour the oil and the garlic cloves peeled and chopped dried chilli. Add the anchovy fillets and the desalted capers. Brown over medium heat for 5 minutes, stirring often, so the anchovies and all the aromas will melt and release. Pour the lightly crushed peeled tomatoes, stir with a spoon and cook for another 10 minutes over medium heat. Meanwhile, boil the spaghetti al dente.

When the sauce is ready, remove the garlic cloves and add the crushed olives and chopped fresh parsley.

In the meantime, the pasta will also be cooked, drain it directly in the pan and toss for half a minute, just the time to mix all the flavours.

For the dough

2 cups of semolina flour
130 ml of water

Spaghetti with anchovies and bottarga

Ingredients

4 people
350 g of anchovies
50 g of tuna bottarga
Breadcrumbs
Peel of 1 lemon
Extra virgin olive oil
Salt

Preparation

Heat the water for the pasta and cook it. In a pan, heat a few tablespoons of extra virgin olive oil, sauté the anchovies with the grated lemon peel. Prepare the panure: crumble the bread coarsely and brown it in a pan with a teaspoon of extra virgin olive oil. Drain the pasta al dente and sauté it together with the anchovies. Add the sliced bottarga, the panure, a sprinkle of pepper, if you like some chopped parsley.



For the dough

2 cups of semolina flour
130 ml of water

Nerano Spaghetti

Ingredients

4 people
700 g of courgettes
1 clove of garlic
200 g of grated Provolone
Extra virgin olive oil
1 knob of butter
Fresh basil
Salt
Pepper

Preparation

Peel the courgettes and cut them into medium-thin slices with a slicer or a knife. Fry them, a few at a time, in hot olive oil, draining them hand by hand with a slotted spoon and drying them on kitchen paper. Bring to boil salted water and boil the spaghetti. Meanwhile, in a non-stick pan, brown a clove of garlic in a little oil from the courgettes frying. When it is golden, remove it, add the courgettes and cook for 1 minute. Drain the spaghetti al dente, keeping a little of the cooking water aside and transfer them directly to the pan with courgettes. Off the heat, add the grated provolone, the butter and the chopped basil by hand. Mix well by adding a few of cooking water to melt and make it creamy. Finish with a grind of pepper.



For the dough

2 cups of semolina flour
130 ml of water



SQUARE SPAGHETTI

Square Spaghetti with clams



Ingredients

4 people
1 kg of clams
100 ml of white wine
Chili pepper
Extra virgin olive oil
Garlic
Salt
Pepper

Preparation

Before preparing the spaghetti with clams, clean out the clams for at least 12 hours in sea water or in cold water and salt. After the necessary time, drain them and pass them again with cold water. Tap them on a flat surface to make sure there is no more sand. Put the clams in a pan with the garlic and wine over high heat, let the alcohol evaporate, then seal with a lid until the clams will be totally open. It will take about 3 minutes. Drain them and collect the water (sauce) obtained that you will filter and keep aside. Brown the garlic over low heat with a little chilli, add the clams, the previously filtered water and flavour for a few minutes. Finely chop some parsley. Cook the spaghetti in salted water and remove them al dente so as not to risk them overcooking in the pan. Drain the spaghetti and put them in the pot with the clams, mix for a few seconds, serve hot with a twist of pepper and parsley.

For the dough

2 cups of semolina flour
130 ml of water

Square Spaghetti with tomato and stracciatella

Ingredients

4 people
150 g of tomato pulp
100 g of stracciatella
Extra virgin olive oil
Thyme
Salt
Pepper

Preparation

Heat two tablespoons of oil, the tomato pulp and a pinch of salt in a pan. It will take about ten minutes. Meanwhile, cook the pasta. When it is ready, drain it and pour it into the pan with the sauce. Pan fry a couple of minutes and then serve. Put a generous spoonful of stracciatella on pasta, a few leaves of thyme and half a teaspoon of oil. A little grated pepper and you can serve.



For the dough

2 cups of semolina flour
130 ml of water

Carbonara Square Spaghetti

Ingredients

4 people
300 g of guanciale (pork jowl)
5 yolks
50 g of pecorino romano
Salt
Pepper

Preparation

Cut the piece of guanciale into cubes and put them to brown in a large pan. It is not necessary oil, as guanciale will release its fat during cooking. Once guanciale has browned, turn off the heat and keep the excess fat. Now beat the yolks in a metal bowl with the colander filtered fat from guanciale. In a pot let boil some water. Place the bowl on the edge of the pot and work the egg yolks with a whisk in a bain-marie. Add the pecorino and continue to mix. Remove from heat: if you notice that the sauce obtained is too thick, add it a few tablespoons of hot water, in order to obtain a shiny and creamy mixture. Boil spaghetti al dente in not too salty water (the sauce is already very savoury) and add them with guanciale. Cook for a couple of minutes on the fire and transfer everything into a capacious bowl. At this point add the cream of egg yolks, black pepper and mix well.



For the dough

2 cups of semolina flour
130 ml of water



NOODLES

Rice noodles



Ingredienti

4 people
400 g of chicken breast
200 g of potatoes
150 g of carrots
100g of champignon mushrooms
1 l of water
Parsley - Pepper
Snow peas
Celery - Leeks
Ginger

For the dough

256 g of rice starch
32 g of wheat starch
32 g of potato starch
120 ml of boiling water

Preparation

Take the chicken breast and remove the “Y” shaped bone, then divide it in half; cut the two parts into cubes of about 2 cm on each side. Then peel the carrots and finely chop 50 g. Then peel and finely slice the leek, chop the stem and leaves of the celery, peel and dice the potatoes. Also wash and cut the snow peas into small pieces. Finally clean the mushrooms: remove the stem and scrape off the soil if present: then cut the caps into thin slices. Now that all the ingredients are ready, pour the olive oil into a large pan with chopped carrots. Then add the sliced leek and the chopped celery, then mix and do sauté the vegetables for about 15 minutes. Add the chicken into pieces in the pan, mix and make it brown for about 5 minutes. Then add the water slowly and all the vegetables: the snow peas, the carrots slices and diced potatoes. Finally add the mushrooms too. Add salt and pepper to taste, then grate the fresh ginger to flavour the soup and cover with a lid to cook the soup over moderate heat at least 20 minutes, stirring occasionally and adding more water if necessary (you will need to maintain the level liquid just above the ingredients). After the necessary time, pour the noodles in soup and cook them. When cooked, add the chopped parsley and turn off the heat.

Note: mix all the ingredients for the dough out of the machine and let it rest for 10 minutes. Insert the dough into the machine and activate the extrusion function.

Lemon and shrimp noodles

Ingredients

4 people
400 g of cleaned shrimps
1 clove of garlic
3 lemons
Fresh mint
Extra virgin olive oil
Salt
Pepper

Preparation

Start preparing the lemon and shrimp noodles by cleaning the shrimps. Eliminate the heads and the carapace and remove the intestine with the help of tweezers. Finely grate the zest of the lemons and then squeeze them to get the juice. In a non-stick pan heat the oil, add one clove of garlic and, after a few minutes, the shrimps. Cook them for about 2-3 minutes, adjust salt and pepper then add lemon juice. Turn off the fire. Drain the noodles previously cooked in abundant salted water, sauté them in the pan with shrimps and add a drizzle of extra virgin olive oil. Serve the lemon and shrimp noodles immediately with pepper, lemon zest and a few leaves of fresh mint.



For the dough

2 cups of semolina flour
130 ml of water

Noodles with pesto and confit tomatoes

Ingredients

4 people
100 g of basil
Extra virgin olive oil
50 g of almonds
20 g of pine nuts
50 g of Tuscan pecorino
4 ripe tomatoes
1 clove of garlic
Salt

Preparation

Gather in the ingredients necessary for the pesto: basil, pine nuts, 20 g of almonds, garlic and grated pecorino. Add the oil slowly and blend just enough to obtain a homogeneous cream. Season with salt and set aside. Make a cross incision on the tomatoes and blanch them for about a minute in boiling water. Drain and remove the skin. Cut tomatoes in slices, remove the seeds and distribute them on a baking sheet lined with parchment paper. Sprinkle salt and sugar and bake in the oven at 120 ° for 1 hour. Collect the pesto in a container and heat it over the pot with boiling water for the pasta. Coarsely chop the remaining almonds and toast them in a pan. Cook the noodles in salted water and toss them in a pan with pesto, possibly diluting with a little cooking water. Add a sprinkled with pecorino cheese and almonds. Complete with the confit tomatoes and serve.



For the dough

2 cups of semolina flour
130 ml of water



LINGUINE

Salmon and pistachio linguine



Ingredients

4 people
300 g of salmon fillet
50 g of pistachios
70 g of dried tomatoes
¼ of a clove of garlic
50 g of basil
Extra virgin olive oil
Salt
Pepper

Preparation

Prepare the pesto: in the mixer jar, collect the pistachios, dried tomatoes, garlic and basil. Blend everything, adding the oil slowly, until you get a creamy pesto. Boil the linguine in boiling salted water. Cut the salmon into cubes about 2 cm per side and brown them quickly in a very hot non-stick pan with a drizzle of extra virgin olive oil. Add salt and pepper. Drain the pasta al dente, season with the pesto, adjusting the consistency with a little cooking water that you have kept aside. Transfer to serving dishes, add the salmon and serve with a sprig of basil.

For the dough

2 cups of semolina flour
130 ml of water

Linguine with pumpkin and leek

Ingredients

4 people
300 g of pumpkin pulp
1 leek
1 clove of garlic
Grated lemon zest
Grated Caciocavallo
Extra virgin olive oil
Salt
Pepper

Preparation

Cut the leek into rings. Clean the pumpkin and cut it into cubes. Brown the garlic in a pan with the oil, add the leek, the pumpkin and the lemon zest fry for about 5 minutes. Add salt and an abundant grated pepper and continue cooking for another 15 minutes, adding a few tablespoons of lukewarm water every now and then. Cook the pasta in abundant salted water; drain it, put it in the pan with the seasoning and mix carefully. Complete with plenty of grated caciocavallo and black pepper.



For the dough

2 cups of semolina flour
130 ml of water

Linguine with mussel sauce

Ingredients

4 people
1 kg of mussels
250 g of tomato pulp
100 g of black olives
1 tablespoon of anchovy paste
1 clove of garlic
Chopped parsley
Extra virgin olive oil
Salt
Pepper

Preparation

Put the mussels in a pan with two tablespoons of oil and let them open over medium heat, covered. Remove from the heat, separate the shells from the molluscs, keeping aside about a third whole, and also keep the cooking liquid. In another large pan, heat a couple of spoons of oil, melt in the anchovy paste and add the olives cut into rings. After a couple of minutes add the tomato puree and a few tablespoons of the mussels cooking liquid, after having filtered it. Cook over low heat and a few minutes before the end add the finely chopped parsley and garlic. Season with salt only if necessary. In meanwhile, boil the pasta al dente. Drain the pasta and transfer it to the pan with the sauce, mix well then add the shellfish. Mix again gently, complete with a grind of pepper then divide the linguine with mussel sauce in the individual dishes.



For the dough

2 cups of semolina flour
130 ml of water



BIG SIZE SPAGHETTI

Big size spaghetti with duck sauce



Ingredients

4 people
1 cutted duck into pieces
with its liver and its gizzard
1 glass of white wine
Grated Parmesan cheese
1 tablespoon of tomato
concentrate
Extra virgin olive oil
Carrot - Onion - Celery
Parsley - Marjoram
Thyme
Salt - Pepper

For the dough

2 scoops of flour 0
2 eggs and water up to 120 ml

Preparation

In a pan, heat two tablespoons of oil and brown the duck stew over high heat, salt, pepper, cover and continue cooking over low heat, at the end the browning should be very intense. Remove the meat from the pan and set aside. In the cooking sauce season well chopped carrot, onion, celery, parsley, thyme and marjoram, after a few minutes add the liver and gizzards into small pieces (possibly also the minced meat), brown, add salt and pepper. After 10 minutes add the stew, add the wine, let it evaporate and, a little at a time, add the concentrate diluted in hot water or broth. Cook for about 30 minutes. If desired, you can add peeled and 2-3 diced tomatoes. Bring the water to boil in a large pot. Add the salt and dip the spaghetti.

When cooked, drain the spaghetti and season with the meat sauce, adding salt if necessary.

Big size spaghetti with sardines

Ingredients

4 people
320 g of fresh sardines
3 bunches of wild fennel
40 g of raisins
40 g of pine nuts
2 anchovy fillets
1/2 onion
1 clove of garlic
Parsley
Flour
Extra virgin olive oil
Salt
Pepper

Preparation

Remove the head of the sardines, open them like a book on the belly side, bone them, flour them and fry half of them in boiling oil. In a pan, heat two tablespoons of oil with the garlic: lay down the remaining sardines, pour in half a glass of water and cook for about 10 minutes. Stir so that the sardines come apart. Cook another 5-10 minutes. In another pan simmer the chopped onion with half a glass of water and three tablespoons of oil. Add raisins soaked in water and well squeezed, pine nuts, anchovy fillets and chopped fennel. Cook for about 10 minutes. Then bring the pasta to cooking and transfer them to the pan with sardines. Drizzle with a drizzle of oil and mix.



For the dough

2 scoops of flour 0
2 eggs and water up to 120 ml

Big size spaghetti with cheese

Ingredients

4 people
200 g of pecorino romano
Salt
Black peppercorns

Preparation

Start preparing the cheese and pepper by crushing the peppercorns in a mortar until they are reduced to a fine powder. Grate the cheese in a large bowl, then add the pepper. Heat the water for the pasta, when it comes to a boil, add a pinch of coarse salt and dip the pasta. Gradually add a little cooking water from the pasta to the bowl with the pecorino and mix vigorously with a whisk until creamy. Drain the pasta, transfer it in the bowl with the cheese and whisk. Distribute the cheese and pepper on serving plates, add a sprinkling of pepper to taste and serve.



For the dough

2 scoops of flour 0
2 eggs and water up to 120 ml



TAGLIATELLE

Tagliatelle with mushrooms and pecorino



Ingredients

4 people
450 gr of porcini
mushrooms
About 200 ml of vegetable
broth
60 g of pecorino romano
2 cloves of garlic
Extra virgin olive oil
Fresh parsley
Salt
Pepper

Preparation

Slice the mushrooms. Place in a pan with peeled and lightly crushed garlic, 3 spoons of extra virgin olive oil and sauté with finely chopped parsley for 3 maximum 5 minutes. The time varies according to the size or type. The mushrooms must be fleshy and intact. Take half of the mushrooms, put them in a mug with a few tablespoons of vegetable broth and blend by immersion. If necessary, add a little more broth to obtain a velvety cream, salt. Cook the pasta al dente, drain it without breaking it and place it directly in a pan, where you have previously placed the cream of mushrooms, diluted with a couple of spoons of broth over low heat. Sauté the tagliatelle with mushrooms over low heat, mixing the cream with the pasta without breaking it, swirling the pan. If necessary, add a couple of tablespoons of broth. When cooked, add the whole mushrooms, a handful of chopped parsley and the pecorino.

For the dough

2 scoops of flour 0
2 eggs and water up to 120 ml

Green tagliatelle with asparagus

Ingredients

4 people
700 g of asparagus
60 g of butter
40 g of Parmesan cheese
1 white onion
Salt

Preparation

Clean the asparagus, removing the most fibrous part of the stem. Cut them into small pieces and boil them for about 10 minutes in salted water. Add the tips only after the first 5 minutes, to make sure that they remain more crunchy. In a non-stick pan, sauté the chopped onion in about 40 g of butter. When it is transparent but not colored, add the boiled asparagus and leave them season for five minutes. Boil the tagliatelle in abundant salted water, drain when they are cooked al dente and season them directly in the pan with the asparagus, the remaining butter and the grated cheese.

For the dough

2 scoops of flour 0
2 eggs and vegetable
juice up to 120 ml



Tagliatelle with truffles

Ingredients

4 people
70-80 g of butter
Black truffle
Parmesan Cheese
Salt

Preparation

Take the truffle, scrape it carefully with a moistened medium-bristled toothbrush, in order to remove soil residues without wasting it. Slice the truffle finely on a plate. Meanwhile, cook the tagliatelle in plenty of salted water. One minute before draining the pasta melt the butter in a large pan. Drain the tagliatelle al dente and sauté them in a pan with butter and truffle. Serve and sprinkle with other slices of truffle and, if you like it, with grated Parmesan.

For the dough

2 scoops of flour 0
2 eggs and water up to 120 ml





MACCHERONI

Pasta and beans



Ingredients

4 people
200 g dried borlotti beans
250 g tomato sauce
80 g lard
80 g dry cured ham
1 clove garlic
Extra virgin olive oil
Onions - Celery
Carrots
Rosemary
Bay leaf
Salt - Pepper

For the dough

2 cups of semolina flour
130 ml of water

Preparation

Leave the dried beans to soak overnight then rinse them, transfer them to a pot, cover them with plenty of cold water, add 2 bay leaves and boil them for about 80 minutes.

Peel and finely chop the onion, celery and carrot, then cut the ham and lard in strips. Heat the oil in a saucepan, add a peeled clove of garlic and the chopped vegetables; let it fry for about 5 minutes, then add the ham and lard and cook again for a couple of minutes. Take the beans with a slotted spoon and add them to the sauté, add a ladle of their cooking water: save the rest of the water.

Pour the tomato sauce, add salt and pepper and cook for 20 minutes over medium heat, then add the pasta. Before adding the pasta, take two ladles from the mixture and pour them into a container, blend them with an immersion blender and set aside the cream obtained. Add the pasta directly into the pot, cover with the cooking water from the beans and serve the pasta when cooked, stirring occasionally. When the pasta is al dente, add the smoothie mixture and chopped rosemary, then turn off the heat, cover with the lid and leave rest for 3 minutes.

Maccheroncini with 4 cheese

Ingredients

4 people
200 ml of milk
120 g of gorgonzola
100 g of grated emmental
80 g of taleggio cheese
80 g of grated Parmesan
cheese
30 g of butter
Salt
Pepper

Preparation

Boil the water for the pasta. While pasta is boiling, cut the gorgonzola and taleggio cheese into cubes. Collect them in a bowl together with the milk, butter, grated Parmesan and Emmentaler. Melt over low heat, stirring with a wooden spoon or whisk until smooth and thick. Salt, add fresh pepper and drain the macaroni al dente. Add them to the saucepan and sauté them with the sauce in order to wrap them completely. Transfer to plates serve the macaroni with four cheeses and complete with more pepper and, if you like, with a little grated nutmeg. Serve immediately.



For the dough

2 cups of semolina flour
130 ml of water

Macaroni with sausage and peppers

Ingredients

4 people
2 yellow and red peppers
1 pork sausage
1 clove of garlic
Grated Parmesan cheese
Salt

Preparation

Put a pot of salted water on the stove and bring to a boil. Meanwhile, prepare the condiment. Wash the peppers, cut the cap and the base, remove all internal seeds and white filaments. Cut them into quarters, then into strips or cubes. Shell the sausage in a bowl by removing the casing, then season with a teaspoon olive oil and a clove of garlic. Sauté it in a pan for a few minutes to eliminate excess fat. Add the peppers to the pan and cook for another 10 minutes over low heat. Season with salt and pepper, remove the clove of garlic. Drain the pasta, leaving some cooking water. Add everything to the pan together with the sauce and stir with some grated Parmesan.



For the dough

2 cups of semolina flour
130 ml of water



PENNE

Penne with Bolognese mortadella



Ingredients

4 people
160 gr of mortadella
60 gr of pistachios
40 gr of grated Parmesan
cheese
Grated lemon peel
Extra virgin olive oil
Salt
Pepper

Preparation

In a chopper, chop the shelled pistachios with the Parmesan cheese and the grated lemon peel.
Cut the mortadella into strips and cook it lightly in a pan with a drizzle of oil. Cook the pasta in boiling salted water and add a ladle of cooking water, chopped pistachios and mix. Drain the pasta al dente and transfer it to the pan with the mortadella, add the chopped pistachios and pepper and mix.

For the dough

2 cups of semolina flour
130 ml of water

Penne with tuna, lemon and mint

Ingredients

4 people
300 g of canned tuna
1 lemon
Fresh mint
Extra virgin olive oil
Salt
Pepper

Preparation

Cut the lemon peel and squeeze the fruit. Pour the lemon juice into one bowl with a few tablespoons of oil and let half of the chopped mint marinate in composed. Drain the tuna thoroughly. Cook the pasta in boiling salted water, drain it and let it cool. Once the pasta is cold season it with the marinade and add the tuna, seasoning with salt and pepper. Garnish with the remaining fresh mint and lemon peel.



For the dough

2 cups of semolina flour
130 ml of water

Penne all'amatriciana

Ingredients

4 people
300 g of peeled tomatoes
120 g of seasoned bacon in thick slices
About 50 g of grated pecorino
100 g fresh liquid cream
1 chilli
1/2 glass of white wine
Extra virgin olive oil
Salt
Pepper

Preparation

In a pan, heat the oil and add the bacon cut into strips about one long couple of centimetres. Then add the chilli. Brown the bacon until it has taken color, then blend with white wine. Let it evaporate, drain the bacon and keep aside in the heat. In the same pan put the crushed peeled tomatoes, season with salt and cook for the cooking time of the pasta, which in the meantime you have thrown inside of a pot with boiling salted water. When it is almost cooked, add the bacon with seasoning and remove the chilli. Drain the pasta al dente and transfer it in the pan with the sauce. Off the heat, add the grated pecorino and adjust fresh pepper to taste. Mix well and serve immediately, completing your amatriciana pasta with more chilly.



For the dough

2 cups of semolina flour
130 ml of water



FUSILLI

Fusilli with Calabrian nduja



Ingredients

4 people
380 g of fusilli
100 g of nduja
400 g of peeled tomatoes
100 g onion (red)
3 tablespoons of extra
virgin olive oil
1/2 glass of hot water
Salt

Preparation

Begin to finely slice the onion and let it soften in the oil. Add a little boiling water during cooking to cook and soften the onion, preventing it from drying out. When the onions are soft and well cooked, add the peeled tomatoes, which you will go to mash with a fork and the nduja. Mix everything well and cook the sauce for 10-15 minutes. Finally, season with salt and pepper if you want.

Meanwhile, cook the fusilli in plenty of salted water and when they are cooked al dente, drain them by taking them with a squeak. Transfer the fusilli to a pan with the sauce and cook for a couple of minutes.

Serve your fusilli with the nduja still hot.

For the dough

2 cups of semolina flour
130 ml of water

Fusilli with chickpea and spinach cream

Ingredients

4 people
200 g of boiled chickpeas
200 g of boiled spinach
1/2 white onion
300 g of pasta
Extra virgin olive oil
Pepper

Preparation

In a pot pour plenty of olive oil, add the grated onion, and let it simmer slowly. In the meantime, chop the spinach with a knife. Add the spinach, cook them for a few minutes at a very high temperature. Add the chickpeas with a little bit of cooking water. Cook for 10 minutes. Meanwhile, pour the water into a pot, bring it to a boil and boil the pasta. Pull it very al dente, drain and whisk everything for 5 minutes. Season with salt, pepper and a drizzle of oil, put the lid on and season for 10 minutes.

For the dough

2 cups of semolina flour
130 ml of water



Fusilli with grilled vegetables

Ingredients

4 people
1 clove of garlic
5-6 ripe tomatoes
1 portion of grilled vegetables
Zucchini
Eggplant
Peppers - Mushrooms
Extra virgin olive oil
Fresh basil
Salted ricotta (optional)
Salt
Pepper

Preparation

Take a large-bottomed pan or saucepan. Pour in some olive oil and add a clove of garlic or, if you prefer, 1/2 chopped onion into thin crescents. Wash the tomatoes, remove the stalk and cut them into 4 parts. Add them to the sautéed, add a little salt and sauté them in a pan. As soon as the skin begins to peel off, remove it and cut the pulp into small pieces. Add the grilled vegetables cut into small pieces and mix. Cook the fusilli and when they are missing 3 minutes at the end of cooking, transfer them to the pan with the sauce and finish cooking by adding cooking water if necessary. When the pasta is cooked, add a chopped fresh basil and a sprinkling of black pepper.



For the dough

2 cups of semolina flour
130 ml of water

Note

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Pasta Mia

A decorative graphic consisting of several stylized wheat stalks arranged horizontally, with horizontal lines extending from the right side.

Via Salieri 30 - 37050
Vallese di Oppeano (VR) - ITALY
Tel. 045.7134674 - Fax 045.6984019 - info@beper.com



beper.com