

11 VEGE-
TARIAN
RECIPES



Delicious pasta dishes

for the pasta machine

SILVERCREST®

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Introduction

With the Silvercrest pasta machine you can quickly and reliably produce a wide variety of pasta shapes.

The most common pasta is made from wheat flour or durum wheat and water, with egg or without egg. However, you can also replace the water with juices or add herbs to the dough to give the pasta a special flavour.

Tomato juice, spinach juice, carrot juice or herbs such as tarragon, finely chopped parsley or basil are ideal for this. You can also add spices such as pepper or salt.



Note: You can vary all the recipes in many ways and change them to suit your own taste! Give your creativity free rein! The illustrations in this recipe booklet are examples and may differ from your result depending on the characteristics of the food.

Durum wheat pasta with egg

INGREDIENTS

200 g semolina
(durum wheat)
50 g wheat flour
(soft flour)
Approx. 40 ml water
1 egg (size M)

Add 200 g durum wheat semolina and 50 g wheat flour to the dough container.

Place one egg in the measuring beaker for liquids and add approx. 40 ml water. Together, this should add up to about 90 ml of liquid. Whisk the egg with the water.

Start the kneading programme for 250 g flour ☐.

Slowly pour the water-egg mixture into the dough container through the opening in the lid.

Dispense the pasta dough at the end of the kneading programme. Use the dough scraper to cut the pasta to the desired length during dispensing.

INGREDIENTS

200 g semolina
(durum wheat)
50 g wheat flour
(soft flour)
Approx. 80 ml water

Durum wheat pasta without egg

Add 200 g durum wheat semolina and 50 g wheat flour to the dough container.

Start the kneading programme for 250 g flour ☐.

Slowly pour approx. 80 ml water through the opening in the lid into the dough container.

Dispense the pasta dough at the end of the kneading programme. Use the dough scraper to cut the pasta to the desired length during dispensing.

INGREDIENTS

250 g wheat flour
(soft flour)
Approx. 40 ml water
1 egg (size M)

Wheat pasta with egg

Add 250 g wheat flour into the dough container.

Place one egg in the measuring beaker for liquids and add approx. 40 ml water. Together, this should add up to about 90 ml of liquid. Whisk the egg with the water.

Start the kneading programme for 250 g flour ☐.

Slowly pour the water-egg mixture into the dough container through the opening in the lid.

Dispense the pasta dough at the end of the kneading programme. Use the dough scraper to cut the pasta to the desired length during dispensing.

INGREDIENTS

250 g wheat flour
(soft flour)
Approx. 80 ml water

Wheat pasta without egg

Add 250 g wheat flour into the dough container.

Start the kneading programme for 250 g flour ☐.

Slowly pour approx. 80 ml water through the opening in the lid into the dough container.

Dispense the pasta dough at the end of the kneading programme. Use the dough scraper to cut the pasta to the desired length during dispensing.



Spaghetti carbonara

Cook the homemade spaghetti in boiling salted water until it is al dente.

Whisk the egg yolks in a bowl with 60 g Parmesan.

Cut the bacon into fine strips, peel the onion and garlic, dice finely and brown everything in a pan in olive oil for 3–4 minutes.

Remove from the heat, leave to cool and mix into the egg yolk mixture.

Drain the spaghetti and add to the egg mixture while it is still hot and dripping wet and mix well. The egg mixture should thicken to a creamy consistency from the heat of the pasta.

Serve the pasta immediately on plates, sprinkle with freshly ground pepper, sprinkle with remaining Parmesan and serve garnished with basil.



Shaping disc: A



Time:
approx. 25 min.



Portions: 2 - 3

INGREDIENTS

Approx. 320 g spaghetti
Salt
4 egg yolks, size M
100 g grated Parmesan cheese
100 g bacon
1 onion
1 clove of garlic
2 tbsp. olive oil
Freshly ground pepper
Basil leaves, to garnish



Shaping disc: A



Time:
40 min.



Portions: 2 - 3

INGREDIENTS

Approx. 320 g spaghetti
1 carrot
1 onion
1 clove of garlic
1 stick of celery
400 g mixed mince meat
2 tbsp. olive oil
2 tbsp. tomato purée
approx. 200 ml meat stock
150 ml strained tomatoes (passata)
Salt
1 pinch sugar
Freshly ground pepper
400 g chopped tomatoes, tinned
1 tsp. dried herbs
Basil, to garnish
40 g grated Parmesan cheese, to taste



Spaghetti bolognese

Peel and finely dice the carrot, onion and garlic.

Wash and clean the celery and also dice it.

Heat the oil in a frying pan and stir-fry the minced meat until crumbly and lightly browned.

Add the prepared vegetables and sauté for 2–3 minutes.

Stir in the tomato paste and cook briefly, then deglaze with the stock and the passata. Season everything with salt, sugar and pepper; stir in the chopped tomatoes and the herbs.

Simmer the sauce for 35–40 minutes, stirring occasionally, adding more stock if necessary.

Meanwhile, cook the homemade spaghetti in plenty of salted water until it is al dente, then drain well and serve onto plates.

Season the bolognese to taste, pour it over the spaghetti and serve garnished with basil. Serve with grated Parmesan cheese to taste.



Spaghetti with zoodles and salmon

Cook the homemade spaghetti in boiling salted water until it is al dente, then drain well.

During this time, wash the courgettes and use a spiral slicer to make long, thin strips called "zoodles" (= zucchini noodles).

Tip: You can also dice the courgettes if you do not have a spiral slicer.

Wash the salmon, dab with kitchen paper, dice and fry on all sides in a pan with hot olive oil.

In the meantime, wash the basil, shake it dry, pluck the leaves from the sprigs and cut them into strips.

Remove the salmon from the pan and keep it warm.

Fry the zoodles (courgette noodles) in the same pan. Deglaze with cream and simmer for about 3 minutes. Season with salt and pepper and the basil.

Stir in the crème fraîche and warm up the pasta briefly in the sauce.

Add the salmon and season with salt, pepper and lemon juice.

Arrange on deep plates and serve immediately.



Shaping disc: A



Time: 20 min.



Portions: 2-3

INGREDIENTS

Approx. 320 g spaghetti
Salt
3-4 courgettes
(zucchini)
500 g salmon fillet
(without skin)
3 tbsp. olive oil
3 sprigs of basil
200 ml cream
Freshly ground pepper
100 g crème fraîche
Lemon juice



Shaping disc: B



Time: 15 min.



Portions: 2-3

INGREDIENTS

Approx. 320 g
spaghettoni
Salt
4 garlic cloves
2-3 small dried chillies
6 tbsp. olive oil
2-3 tbsp. chopped
flat-leaf parsley



VEGAN

Spaghettoni aglio olio

Cook the homemade spaghettoni in salted water until it is al dente.

In the meantime, peel the garlic and dice it finely.

Finely crumble the chillies.

Heat the olive oil in a pan and briefly sauté the garlic with two thirds of the chilli crumbs, then stir in the parsley.

Drain the spaghettoni briefly, add it to the chilli and garlic oil and mix well.

Season the spaghettoni with salt, arrange on plates, sprinkle with the remaining chilli crumbs and serve.



Spaghettoni caprese with roasted tomatoes

Wash the cherry tomatoes and place them in a gratin dish with the olive oil, some coarse sea salt and the washed herbs.

Peel the garlic and add it.

Preheat the oven to 160°C on top and bottom heat and bake the tomatoes for approx. 30–35 minutes. Take the dish out of the oven, remove the herbs and leave to cool.

Cook the homemade spaghettoni in boiling salted water until it is al dente, and then drain.

Place the tomatoes in a bowl together with all the juice and oil that has run out during cooking, the spaghettoni, the mozzarella and the balsamic vinegar.

Season everything with salt and pepper and mix well.

Sort out the basil leaves, wash, shake dry and scatter over the top.

If desired, add a sprinkle of freshly ground pepper and serve.



Shaping disc: B



Time: 40 min.



Portions: 2 - 3

INGREDIENTS

Approx. 320 g
spaghettoni
500 g cherry tomatoes
6 tbsp. olive oil
Coarse sea salt
2 sprigs of rosemary
2 sprigs thyme
4 garlic cloves
Salt
150 g mini mozzarella
balls
4 tbsp. white balsamic
vinegar
Freshly ground pepper
1 handful of basil leaves



Fettuccine with parmesan-lemon sauce

Cook the homemade fettuccine in boiling salted water until it is al dente.

Peel the shallot and garlic and dice very finely. Sauté both in olive oil in a frying pan until translucent.

Rinse the lemon in hot water and grate the zest. Add the lemon zest and juice and a ladleful of the pasta water to the pan and bring to the boil for 1–2 minutes.

Sprinkle in the Parmesan and stir. Season with pepper.

Drain the fettuccine.

Arrange on plates and spread the sauce over the top.

Garnish with basil and serve.



Shaping disc: C



Time: 15 min.



Portions: 2 - 3

INGREDIENTS

Approx. 320 g fettuccine
Salt
1 shallot
1 clove of garlic
2 tbsp. olive oil
1 large organic lemon
(zest and juice)
100 g grated Parmesan
cheese
Freshly ground pepper
Basil, to garnish



VEGGIE

Tagliatelle with vegetables and grated cheese

Defrost the peas and blanch them in boiling salted water for 2–3 minutes. Pour out the water, rinse in ice cold water and then leave to drain.

Wash and clean the peppers and courgettes and cut them into narrow strips.

Wash the asparagus and peel the lower third if necessary. Cut diagonally into fine strips.

Peel and finely chop the garlic.

Wash the sprig of thyme and shake it dry.

Cook the homemade tagliatelle for approx. 4 minutes until it is al dente.

In the meantime, add oil to a pan, heat and sauté the vegetables, tossing them occasionally.

Add the garlic, thyme and a little of the pasta water and season everything with salt and pepper.

Drain the pasta and add it to the vegetables.

Remove the thyme sprigs and mix in 2 spoonfuls of Parmesan.

Arrange everything on plates and sprinkle with the remaining Parmesan to serve.



Shaping disc: C



Time: 15 min.



Portions: 3 - 4

INGREDIENTS

Approx. 320 g
tagliatelle
100 g peas, frozen
Salt
1 courgette
1 yellow bell pepper
1 red bell pepper
150 g green asparagus
2 garlic cloves
2 sprigs thyme
3 tbsp. olive oil
Freshly ground pepper
80 g grated Parmesan
cheese



Shaping disc: C



Time: 30 min.



Portions: 3 - 4

INGREDIENTS

Approx. 320 g
tagliatelle
400 g chicken breast
2 shallots
4 sprigs of parsley
250 ml cream
4 tbsp. cognac
1 tbsp. curry powder
2 tbsp. olive oil
Salt, pepper



Flambéed chicken with tagliatelle

Wash the chicken breast, pat it dry and cut into bite-sized pieces.

Mix the chicken pieces with the curry and a tablespoon of oil.

Peel and finely chop the shallots.

Cook the homemade tagliatelle in boiling salted water until it is al dente, and then drain.

Heat 1 tbsp. oil in a pan and fry the seasoned chicken pieces for about 5 minutes. Add the shallots

Pour in the cognac, allow it to warm up for about 30 seconds, then flambé (set it alight).

Wash the parsley, shake it dry and then chop it finely.

Add half of the parsley to the pan, add 200 ml of the cream, stir and simmer for 5 minutes. Season to taste with salt and pepper.

Put the tagliatelle on a plate, arrange with the creamed chicken and garnish with parsley.



Pappardelle with mushrooms and bacon

Cook the freshly made pappardelle in salted water until it is al dente.

Dice the bacon and clean and slice the mushrooms.

Peel and chop the garlic.

Briefly sauté the garlic and smoked bacon in hot oil.

Add the mushrooms and fry them for 3–4 minutes until golden brown.

Toss the drained pappardelle into the mushrooms and bacon along with a tablespoon of the parsley.

Season with salt and pepper.

To serve, pour the remaining parsley over the pappardelle.



Shaping disc: D



Time: 15 min.



Portions: 2-3

INGREDIENTS

Approx. 320 g
pappardelle
Salt
200 g smoked bacon
200 g mushrooms
1 clove of garlic
2 tbsp. olive oil
2 tbsp. finely chopped
parsley
80 g freshly grated
Parmesan cheese
Pepper



Shaping disc: D



Time: 30 min.



Portions: 6

INGREDIENTS

Approx. 630 g
tagliatelle
1 onion
1 clove of garlic
1 tbsp. olive oil
200 g boiled ham
100 g smoked ham
(cubed)
500 g sauerkraut
200 g gratin cheese
(grated)
200 ml cream
Salt, pepper



Sauerkraut tagliatelle gratin

Cook the homemade tagliatelle in boiling salted water until it is al dente, and then drain.

Peel the garlic and onion, chop finely and fry in olive oil with the ham.

Dice the boiled ham and add it along with the sauerkraut.

Steam everything briefly.

First, put the mixed sauerkraut, then the tagliatelle and finally the gratin cheese in an oven dish. Pour the cream over the top and bake in a preheated oven at 200°C for approx. 30 minutes.

Sprinkle with freshly ground salt and pepper and serve.



Shaping disc: D



Time: 15 min.



Portions: 2-3

INGREDIENTS

Approx. 320 g

pappardelle

Salt

150 g peas, frozen

2 sprigs of dill

2 sprigs of parsley

1 untreated lemon

4 garlic cloves

20 prawns, ready
to cook and peeled

(except for tail
segment)

2 tbsp. olive oil

80 ml vegetable stock

2 tbsp. honey
(or agave syrup)

Freshly ground pepper

4 tbsp. grated pecorino
cheese



Pappardelle with prawns and peas

Cook the freshly made pappardelle in salted water until it is al dente.

During the last 2 minutes, add the defrosted peas.

Rinse the herbs, shake dry, pluck and chop finely.

Wash the lemon in hot water, pat dry, grate the zest and squeeze out the juice.

Peel and finely chop the garlic.

Rinse the prawns, dab them dry and fry them briefly in oil in a hot pan.

Add the garlic and sauté.

Deglaze with the lemon juice and stock, sprinkle in the herbs and lemon zest, stir in the honey (or agave syrup) and simmer for 2–3 minutes.

Season to taste with salt and pepper.

Drain the pasta and the peas well and arrange on plates.

Pour the prawns in the sauce over the top and serve sprinkled with pecorino.



Spinach linguine with walnut sauce

Roast the walnuts in a pan without adding any fat until they begin to smell fragrant. Then remove the pan from the heat, leave it to cool slightly and set aside a few nut halves for garnishing. Chop the rest into small pieces.

Peel the shallot and garlic and chop them finely. Sauté together in hot oil in a saucepan until translucent.

Deglaze with the white wine.

Gradually stir in the mozzarella.

Mix the starch with the cold vegetable stock and the cream.

Stir the mixture into the cheese sauce and simmer for 5–10 minutes until creamy.

Cook the homemade linguine (made with spinach juice) in salted water until it is al dente.

Rinse the herbs, shake dry and finely chop the leaves.

Mix the herbs and chopped walnuts into the sauce and season with salt and pepper.

Fold the pasta into the sauce.

Arrange and serve; sprinkle with the remaining walnuts and Parmesan.



Shaping disc: E



Time: 15 min.



Portions: 2–3

INGREDIENTS

Approx. 330 g spinach linguine
60 g walnut kernels
1 shallot
1 clove of garlic
1 tbsp. vegetable oil
150 ml dry white wine
150 g grated mozzarella
1 tsp. cornflour
approx. 80 ml vegetable stock
250 ml cream
Salt
Pepper, white
1–2 handfuls of herbs, e.g. parsley, basil, oregano
4 tbsp. Parmesan



Shaping disc: F



Time: 45 min.



Portions: 2–3

INGREDIENTS

Approx. 320 g pasta dough for the ravioli
1 pear
150 g bacon, finely diced
75 g Alpine cheese, finely grated
1 shallot
50 breakfast bacon in fine slices
Salt, pepper, nutmeg
50 g butter

NOTE: From 250 g flour + liquid you can form about 30 ravioli.

Ravioli with bacon and pear filling

Peel, clean and finely dice the pears.

Fry the pears with the bacon in butter and season with salt, pepper and nutmeg.

Tip: Do not let the pears get too soft, as they will continue to cook when the ravioli is cooked later.

Mix in about 35 g of Alpine cheese.

Shape the lasagne sheets, roll them out a little with a rolling pin if necessary. Cut out the ravioli shapes and place them in the ravioli maker according to the instructions.

Place around a teaspoon of the pear mixture in the centre of the ravioli sheet, moisten the edges of the ravioli sheet with a little water and close the ravioli.

Repeat with all the ravioli until the pasta dough is used up.

Tip: After cutting out the ravioli, put the leftover dough into the appliance again and form new lasagne sheets. In this way, you can use up all the dough.

Carefully place the ravioli in boiling salted water and cook for approx. 6–7 minutes. Remove with a slotted spoon and drain.

Heat the butter in a pan, sauté the finely chopped shallot until translucent and season with salt and pepper.

Add the ravioli to the pan and toss them lightly.

Fry the bacon slices until crispy.

Arrange the ravioli on plates, place the bacon slices on top and sprinkle some grated Alpine cheese on top.



Shaping disc: F



Time: 55 min.



Portions: 4

INGREDIENTS

Approx. 320 g lasagne sheets

2 onions

2 garlic cloves

1 stick of celery

1 carrot

500 g pork mince

5 tbsp. olive oil

Salt, pepper

800 g tomato passata

Cayenne pepper, Italian seasoning

250 g mozzarella

1 small handful of basil

Cherry tomatoes, to garnish

Lasagne with tomato sauce, minced meat and mozzarella cheese

Peel the onions and garlic and dice very finely. Wash and finely dice the celery. Peel, wash and finely dice the carrots.

Fry the minced meat in a pan in 2 tbsp. olive oil for 5–6 minutes until it is crumbly. Season well with salt and pepper. Then add the onions and garlic and cook for 2–3 minutes. Remove the pan from the heat.

Sauté the diced vegetables in a pan, one at a time, in a tablespoon of olive oil for 3–4 minutes and set aside.

Season the strained tomatoes with salt, pepper, cayenne pepper and the Italian seasoning mix.

Cut the mozzarella into thin slices.

Preheat the oven to 180°C on top and bottom heat and grease a casserole dish (approx. 20 x 30 cm) with the remaining oil.

Make the fresh lasagne sheets. If necessary, roll out the lasagne sheets a little thinner with a rolling pin.

Spread a little tomato sauce over the bottom of the dish and line the dish with lasagne sheets. Then spread some meat mixture, diced celery and carrots and tomato sauce



on top. Top with some mozzarella and then place the next layer of lasagne sheets on top. Add more layers until all the ingredients are used up. Top with the mozzarella.

Sprinkle with pepper; cover the casserole dish with aluminium foil and cook in the oven for 25–30 minutes.

Wash the basil, shake it dry and chop coarsely.

To serve, sprinkle the lasagne with the basil and garnish with cherry tomatoes.

Spinach lasagne with prawns and salmon

Melt the butter in a saucepan and add the flour, stirring constantly, and sauté. Continue stirring and gradually add the milk. Bring everything to the boil for about 5 minutes while stirring and season with salt, pepper and nutmeg. The béchamel sauce is now ready.

Peel the garlic and onions, chop finely and sauté in olive oil until translucent.

Add the defrosted spinach and heat through.

Wash the salmon fillets, dab dry and cut into rough cubes (approx. 2 x 2 cm).

Wash the prawns and pat them dry.

Add the salmon cubes and prawns to the spinach and heat them through. Season with salt, pepper and nutmeg.

Add approx. 250 ml of the béchamel sauce and fold in.

Make the fresh lasagne sheets. If necessary, roll out the lasagne sheets a little thinner with a rolling pin.

Grease a casserole dish and place a layer of lasagne sheets in it. Spread half of the spinach mixture on top, then another layer of lasagne sheets and the remaining spinach mixture on top. Finish with a layer of lasagne sheets and spread the remaining béchamel sauce on top.

Cut the mozzarella into thin slices and spread them over the top. Season with salt, pepper and nutmeg.

Cook the lasagne for approx. 25 minutes at 200°C on the convection setting in the preheated oven.



Shaping disc: F



Time: 45 min.



Portions: 4

INGREDIENTS

Approx. 320 g lasagne sheets
1 pack spinach leaves (frozen)
150 g prawns (cleaned)
400 g salmon fillet
4 garlic cloves
2 onions
2 balls of mozzarella (250 g)
30 g wheat flour
500 ml milk
30 g butter
Nutmeg, salt, pepper



VEGGIE



Shaping disc: F



Time: 50 min.



Portions: 4

INGREDIENTS

Approx. 320 g lasagne sheets
30 g wheat flour
500 ml milk
30 g butter
Salt
Freshly ground pepper
Nutmeg, grated
1–2 tbsp. lemon juice
1 broccoli, approx. 500 g
1 romanesco, approx. 500 g
300 g ricotta
80 g grated goat gouda

Lasagne with broccoli and romanesco

Melt the butter in a saucepan and add the flour, stirring constantly, and sauté. Continue stirring and gradually add the milk. Bring everything to the boil for about 5 minutes while stirring and season with salt, pepper, nutmeg and lemon juice. The béchamel sauce is now ready.

Wash the broccoli and romanesco and cut into small florets. Blanch in boiling salted water for 2–3 minutes and then immediately rinse with ice water and drain.

Preheat the oven to 180°C on the convection setting.

Make the fresh lasagne sheets. If necessary, roll out the lasagne sheets a little thinner with a rolling pin.

Spread some of the béchamel sauce on the bottom of the casserole dish.

Layer the lasagne sheets, béchamel sauce and vegetables alternately in the casserole dish, spreading the ricotta over the vegetables.

Finish with a layer of lasagne, spread with the remaining béchamel sauce, sprinkle with the goat gouda and bake in the oven for approx. 35–40 minutes.

Classic lasagne with mince

Melt the butter in a saucepan and add the flour, stirring constantly, and sauté. Continue stirring and gradually add the milk. Bring everything to the boil for about 5 minutes while stirring and season with salt, pepper and nutmeg. The béchamel sauce is now ready.

Brown the minced meat in 2 tbsp. oil.

Peel the garlic and onions, chop them finely and add them to the pan.

Stir in the tomato paste and deglaze with the chopped tomatoes.

Season with oregano, basil, salt, pepper and paprika powder and simmer for about 10 minutes.

Make the fresh lasagne sheets. If necessary, roll out the lasagne sheets a little thinner with a rolling pin.

Grease a casserole dish and pour in a little of the minced meat mixture, top with a layer of lasagne sheets and add more minced meat mixture. Spread some béchamel sauce on top and add another layer of lasagne sheets and so on. The last layer should be béchamel sauce.

Spread the cheese over the béchamel sauce and bake the lasagne for 30–40 minutes at 180°C on the convection setting.



Shaping disc: F



Cooking time:
55 min.



Portions: 7-8

INGREDIENTS

Approx. 640 g lasagne sheets
(from 500 g flour)
600 g minced beef
2 onions
1 tbsp. tomato purée
500 ml chopped tomatoes (tinned)
1 clove of garlic
Oregano, basil, salt, pepper, paprika powder

30 g wheat flour
500 ml milk
30 g butter
Nutmeg, salt, pepper

200 g gratin cheese (grated)



Shaping disc: F



Time:
80 min.



Portions: 6-7

INGREDIENTS

Approx. 640 g pasta dough for the ravioli
(from 500 g flour)
125 g goat's milk cream cheese
125 g ricotta
40 g pine nuts
125 g tomatoes (dried, in oil, drained)
75 g butter
80 g grated Parmesan
50 g pine nuts
Salt, pepper
A little rocket salad
Optionally, a few tomatoes (dried, in oil, drained) to garnish

NOTE: From 250 g flour + liquid you can form about 30 ravioli. The amount of filling in this recipe is sufficient for double the quantity. Therefore, use 500 g flour + liquid to form approx. 60 ravioli.

VEGGIE

Ravioli with ricotta-tomato filling

Toast the pine nuts in a pan without oil.

Combine the goat cream cheese, ricotta, 40 g of the pine nuts and 125 g of the sun-dried tomatoes and blend finely. Season to taste with salt and pepper.

Shape the lasagne sheets, roll them out a little with a rolling pin if necessary. Cut out the ravioli shapes and place them in the ravioli maker according to the instructions.

Place about a teaspoon of the ricotta filling in the centre of the ravioli sheet, moisten the edges of the dough and close the ravioli.

Repeat with all the ravioli until the pasta dough is used up.

Tip: After cutting out the ravioli, put the leftover dough into the appliance again and form new lasagne sheets. In this way, you can use up all the dough.

Carefully place the ravioli in boiling salted water and cook for approx. 6–7 minutes. Remove with a slotted spoon and drain.

Melt the butter in a pan.

Place the rocket on plates and arrange the ravioli on top. Pour over a little butter, sprinkle with Parmesan and the remaining pine nuts. Optionally, top with some dried tomatoes and serve.



VEGGIE

Macaroni and cheese

Preheat the oven to 200°C on top and bottom heat.

Cook the homemade macaroni in boiling salted water until it is al dente. Drain, rinse in cold water and leave to drain.

Peel and finely dice the onion. Heat the butter in a pan and sauté the onion until translucent.

Stir in the flour; sauté briefly and pour in the milk and cream.

Let everything simmer for about 5 minutes while stirring; then season with salt, pepper and nutmeg.

Mix the two cheeses together.

Place half of the macaroni in a baking dish, sprinkle half of the cheese on top and place the remaining macaroni on top.

Pour the cream sauce over everything and sprinkle the remaining cheese on top.

Bake the gratin in the oven for approx. 25–30 minutes until golden brown.

Sprinkle with a little ground pepper to serve.



Shaping disc: G



Time: 35 min.



Portions: 4

INGREDIENTS

Approx. 320 g macaroni
Salt
1 onion
50 g butter
2 tbsp. flour
400 ml milk
100 ml cream
200 g grated cheddar
200 g grated Parmesan
cheese
Salt, pepper, nutmeg



Shaping disc: G



Time: 55 min.



Portions: 4 - 6

INGREDIENTS

Approx. 320 g macaroni
200 g cherry tomatoes
4 spring onions
2 bell peppers (red)
500 g gyro meat (ready
seasoned)
A little oil for frying
150 g Edam cheese
Pepper, salt, paprika
powder

150 ml Metaxa (Greek
brandy)
300 g strained
tomatoes (passata)
1 tsp. balsamic vinegar
1 tsp. olive oil
1 tsp. lemon juice
200 g cream
2 garlic cloves
Gyro seasoning
or
Oregano, marjoram,
basil, thyme, rosemary,
salt, pepper

Macaroni and gyro casserole with Metaxa sauce

Cook the homemade macaroni in salted water until it is al dente, and then drain.

Wash, clean and quarter the cherry tomatoes.

Wash the spring onions and cut them into thin rings.

Wash, clean and dice the peppers.

Fry the gyro meat in oil, remove from the pan and set aside.

Sauté the vegetables in the drippings and add the gyro meat back in. Remove the pan from the heat while making the Metaxa sauce.

Put the strained tomatoes and the cream in a saucepan.

Add 3 tsp. of gyro seasoning or half a tsp. each of oregano, marjoram, basil, thyme and rosemary.

Peel and finely chop the garlic and add this as well. Stir in the balsamic vinegar, olive oil and lemon juice. Add 1 tsp. sugar and season with salt and pepper.

Add the Metaxa and simmer until the pungent smell of alcohol has disappeared.

Add the finished Metaxa sauce to the gyro meat and vegetables and mix well.

Put the macaroni in a casserole dish, pour in the gyro meat with the Metaxa sauce over it and sprinkle everything with the cheese.

Bake in a preheated oven at 180°C on the convection setting for approx. 25–30 minutes.

INGREDIENTS

Approx. 320 g penne
2 eggs
200 ml cream
6 tbsp. sugar
50 g butter
1 pinch of cinnamon

Sweety creamy pasta

Cook the homemade penne in boiling salted water until it is al dente, and then drain.

Melt the butter in the pan and fry the drained penne in it until lightly browned. Add 3 tbsp. sugar and mix this in.

Whisk the eggs with the cream and the remaining sugar.

Add the egg and cream mixture to the penne and turn down the heat so that the egg mixture sets a little and cooks through.

Sprinkle with a little cinnamon to serve.



Shaping disc: H

Time:
15 min.Portions:
2-3

INGREDIENTS

Approx. 320 g penne
50 g raisins
4 tbsp. hazelnuts
(chopped)
500 ml milk
2-3 pinches of
cinnamon powder
3 tbsp. sugar
100 ml cream
1 sachet of vanilla sugar
(8 g)
2 firm apples
(e.g. Jonagold)
Salt

Sweet milk penne with apples

Toast the chopped hazelnuts in a high-sided pan until lightly brown, remove and set aside.

Add the homemade penne, sultanas, milk, 200 ml cold water, a pinch of salt, cinnamon, vanilla sugar and sugar to the pan.

Cover and bring to the boil on a high heat, taking care not to let the mixture boil over. Then simmer uncovered on a medium heat for about 5 minutes. Stir constantly so that nothing sticks to the bottom of the pan.

Wash the apples, remove the core and cut the apples into approx. 1-2 cm cubes.

Add the apple cubes to the noodles and simmer for about 5 minutes, stirring so that the liquid reduces slightly.

Add the cream and bring everything to the boil again.

Sprinkle with the toasted hazelnuts before serving.



Shaping disc: H

Time:
20 min.Portions:
2-3

Shaping disc: H



Time: 15 min.



Portions: 4

INGREDIENTS

Approx. 320 g penne
350 g kale
Salt
2 shallots
2 garlic cloves
4 tbsp. olive oil
150 g smoked bacon,
slightly streaky
Approx. 150 ml meat
stock
1-2 tbsp. lemon juice
Freshly ground pepper
Freshly shaved
parmesan, for sprinkling

Penne with kale
and bacon

Wash and clean the kale and blanch in salted water for approx. 5 minutes. Then rinse in cold water, drain and cut into small pieces.

Peel the shallots and garlic, chop both finely and sauté in hot olive oil until translucent.

Cut the bacon into strips and fry briefly.

Add the kale and deglaze with a little stock. Stew for about 10 minutes. Add more stock as needed, but the liquid should have almost completely evaporated again by the end of cooking.

Cook the penne in salted water until al dente.

Drain the penne and mix into the cabbage.

Season with salt, lemon juice and pepper and serve sprinkled with Parmesan.



Wholemeal penne with sunflower pesto

Cook the homemade wholemeal pasta (from 250 g wholemeal flour and liquid) in salted water until it is al dente.

Wash and clean the broccoli, divide into larger florets and sauté briefly in 1 tbsp. oil in a hot pan.

Season with salt and pepper and deglaze with the wine. Cover and steam for 2–3 minutes.

Wash, clean and halve the tomatoes. Add to the broccoli and cook for another 2 minutes.

Toast the sunflower seeds in another pan until golden brown. Remove from the heat and leave to cool.

Peel and roughly chop the garlic. Rinse the basil, shake it dry and pluck off the leaves. Finely crush together with the garlic in a mortar.

Add the sunflower seeds and chop coarsely.

Stir in the Parmesan and the remaining oil and season with salt and pepper.

Drain the pasta and toss into the vegetables with a little of the cooking water and the pesto as required.

Season to taste and serve.



Shaping disc: H



Time: 25 min.



Portions: 3–4

INGREDIENTS

Approx. 320 g wholemeal penne
Salt
300 g broccoli florets
5–6 tbsp. olive oil
Freshly ground pepper
A little dry white wine
200 g cherry tomatoes
50 g sunflower seeds
2 fresh garlic cloves
2 handfuls of basil
1–2 tbsp. grated Parmesan



Shaping disc: H



Time: 20 min.



Portions: 2–3

INGREDIENTS

320 g penne
2 red chilli peppers
1–2 cloves of garlic
1 small onion
100 g hot paprika salami
4–5 tbsp. olive oil
400 g strained tomatoes (passata)
1 tbsp. tomato purée
Salt
Freshly ground pepper
60 g pecorino, for sprinkling
Basil, to garnish



Penne in spicy tomato sauce

Wash the chillies, halve them and remove the seeds. Chop them finely.

Peel and chop the garlic and onion.

Dice the paprika salami very finely.

Heat the olive oil in a saucepan and sauté the onions, garlic and paprika salami.

Add the tomatoes and chilli. Stir in the tomato paste, salt, pepper and simmer for about 10 minutes.

In the meantime, cook the homemade penne in boiling salted water until it is al dente and drain in a colander.

Mix the penne with the sauce.

Serve in deep plates, grate the pecorino over the top and garnish with basil.

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