

# PASTA EXTRUSION

## What does the pasta extruder do for you?

The Pasta Extruder saves the most precious of resources — TIME!



The Pasta Extruder will automatically mix and knead pasta dough. The dry ingredients are placed in the mixing chamber, then the wet ingredients are added to it while the machine is mixing.



The general consistency of the extruded dough is much drier than the dough used with a sheeting machine. The mixture is forced through bronze dies that can create hundreds of different pasta shapes!



Bronze dies create a rough surface texture that has artisan visual appeal and is said to hold sauces better. Bronze dies can also be supplied with Teflon inserts for a smoother surface.



### DID YOU KNOW?

Teflon dies available for smooth texture and used for Gluten Free and Non Traditional Recipes.  
*Call for more information!*

## SEMOLINA FLOUR RECIPE

### INGREDIENTS

105 – 106 oz of Semolina Flour (3,000 grams)  
31 – 32 oz of Water (900 grams)

*Note: This may vary upon kitchen humidity & environment. Please adjust accordingly.*

### FOR EGG PASTA

Add 1–2 eggs per lb of flour  
Whole eggs are 65.6% water  
Egg yolks are 48% water  
Egg whites are 88% water

### DIRECTIONS

Put semolina flour in the hopper and press mix. Drizzle 30 oz of water into the hopper while mixing. After 1 minute, it should begin to resemble a coarse streusel. Check the consistency by grabbing a handful of dough and open your palm. If you see any dry flour, drizzle the remaining liquid (2 oz) while in mix mode for 30 seconds — then begin to extrude.

RECIPE!

# COMMON TYPES OF FLOUR

VARIETY OF FLOUR USED TO MAKE PASTA



## FLOUR MILL

- Ideal for obtaining fresh flour for pasta, pastries, bread, polenta, and many others
- Adjustable grinder for regulating the flour granular
- Minimal footprint with equal efficiency
- Create authentic Italian pasta with interchangeable screens for different granularity



## SEMOLINA

Semolina flour is a granular flour with a light yellow color. It is produced from durum wheat, which is used almost exclusively for making pasta. It is also high in protein and gluten. When using Semolina flour in an extruder, you will be delighted with superior results!



## DURUM WHEAT

Durum wheat has the ideal properties for making the best pasta. It is high in protein and gluten, both of which are necessary components for pasta making.



## WHOLE WHEAT

Whole wheat flour is produced from grinding the full wheat berry (kernel). All parts of the wheat berry are used in the flour including the bran, germ and endosperm; which when milled, creates the speckled brown color that is a characteristic of the flour.



## GLUTEN FREE

Gluten is the protein present in wheat flour and it can be challenging to bake without it. Some popular gluten free flours are white rice, buckwheat, millet, masa and chickpea flour.



## DOUBLE ZERO

In Italy, flour is classified as 1, 0, or 00, according to how finely ground the flour is and how much bran and germ have been removed. 00 is the most highly refined flour and is talcum powder soft, yet holds its protein and nutritional value.