

Basic recipes with UPasta

Enjoy these recipes exclusively for the UPasta. ****ONLY these recipes should be used to make your pasta. Pasta dough must be the exact consistency as listed in order for the machine to work. Please make sure to add the egg in slowly!!****

Traditional recipe for egg pasta

Ingredients	Dose for dough
Durum wheat flour	4.4 lbs
Fine-ground white flour	2.2 lbs
Egg	2.6 lbs

Kneading time about 20 minutes

Version only egg + water

Ingredients	Dose for dough
Durum wheat flour	3.5 lbs
Fine-ground white flour	1.8 lbs
Egg white only	0.7 lbs
Water	1.1 lbs

Kneading time about 20 minutes

Version with water addition

Ingredients	Dose for dough
Durum wheat flour	3.5 lbs
Fine-ground white flour	1.8 lbs
Egg	1.3 lbs
Water	0.9 lbs

Kneading time about 20 minutes

Recipe for colored pasta

Ingredients	Dose for dough
Durum wheat flour	4.4 lbs
Fine-ground white flour	2.2 lbs
Egg	2.6 lbs
Powder natural food coloring agent	0.9 lbs

*Kneading time about 20 minutes
(Increase the humidity, that in this case is of 30%, up to 1% or 2% more)*