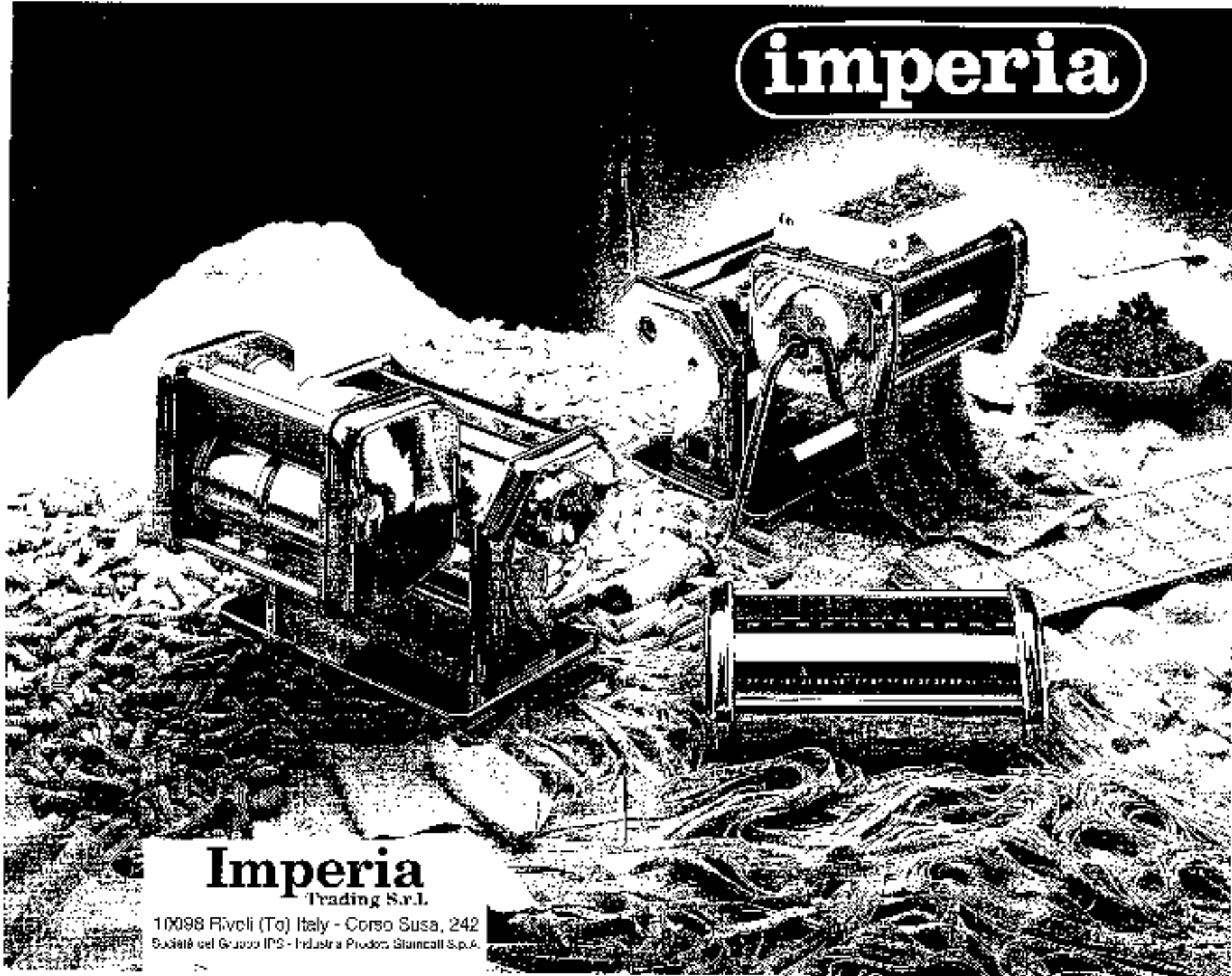


imperia



Imperia
Trading S.r.l.

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Società del Gruppo IPS - Industria Prodotti Stamcatt S.p.A.

#150

EVERYBODY LOVES FRESH PASTA

Pasta has always been one of the favourite foods in Italy and presently, all over the world, too.

Now, with the Imperia machine, you can enjoy the many pleasures of fresh home-made pasta.

Imperia is made in Italy with the expertise of craftsman, to give you and your family excellent, fresh, home-made pasta. It is easy to use and it will be a pleasing and enjoyable experience you will be able to repeat over and over again.

Besides Imperia, the most important ingredient for delicious home-made pasta is a little imagination. Pasta is a highly versatile food, and it can be prepared to satisfy the most particular tastes.

It can be boiled or baked in the oven, short or long, plain or topped, topped with traditional or sophisticated sauce and it is nutritious and tasty. Whatever the variation, your Imperia and its accessories will lead you into the adventure of making "good home-made pasta".

HOW TO PREPARE THE BASE MIXTURE

The base mixture is an essential ingredient of home-made pasta. The base mixture is suitable for all the recipes contained in this booklet.

To obtain about 1/2 kg of pasta you need 350 gr of 00 flour (2 cups) and 2 large whole eggs. These are the only two ingredients needed to prepare an excellent mixture.

If you have been provided and also own the Imperia Impastatrice (Mixer) along with your pasta machine, put these two genuine ingredients in the special plastic container, the machine will do the rest.



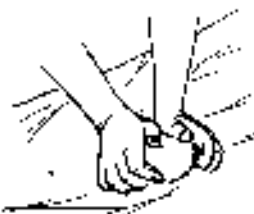
To prepare the mixture by hand, place the flour on a worktop and make a hole in the middle in which to put the eggs. Then beat the eggs with a fork and gently mix in the flour from the sides. Start mixing the ingredients together until the mixture becomes homogeneous.

At this point, start kneading the pasta on a surface sprinkled with flour using the palm of your hand.



IMPORTANT:

If the pasta is too dry or lumpy, spray with a little lukewarm water. When the required texture has been reached, form a ball and leave to rest in a bowl. Cover the mixture prepared (to prevent it from drying) and continue.



COLOURED PASTA

GREEN

With spinach. Boil the spinach and squeeze all the water out when it is cooked; then press into a puree. (Proportions: 500 g flour, 250g spinach).

RED

With tomato. Cook the tomato puree in a saucepan seasoning with salt and pepper; calculate one tablespoon of tomato for every 100 g of flour.

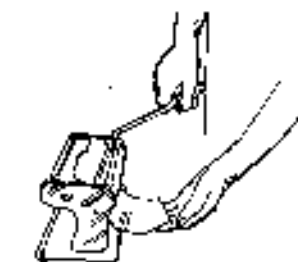
Lastly, to obtain other colours, you may add: sea ink, beetroot, saffron, cocoa, etc.

However, you should bear in mind that some of these ingredients produce more moisture, therefore it is necessary to add more flour.

HOW TO PREPARE IMPERIA FOR USE

1 - Fasten the machine to a table inserting the special clamp in the square slot on the side of the machine, then screw it against the edge of the table.

2 - Put a layer of mixture between the machine rollers and turn the handle. This way you will obtain a first sheet which will have to be passed through several times to thoroughly clean all the points to which access by hand is impossible. (Of course, this sheet will have to be thrown away).



USE OF IMPERIA

1 - Turn the sheet puller rollers adjustment knob until they are the farthest apart.

2 - Start passing part of the mixture in the rollers, turning the handle as illustrated.

3 - Before passing the pasta another time, fold the sheet in two and sprinkle with flour.

4 - Pass the pasta in the roller about 6-8 times, folding it in two each time. The mixture should be fairly soft. If it is too sticky, sprinkle lightly with flour.

5 - Reduce the space between the rollers, turning the adjustment knob by one notch. Pass the pasta through the rollers again, without taking it in two.

6 - Continue reducing the space between the rollers, one notch at a time, each time the pasta has been passed through. At the end you will obtain the sheet of the required thickness and texture.

7 - At this point the sheet is stretched and thin, if it has become difficult to handle because it is too long, divide it in half.

8 - Leave the sheet to rest for 10 minutes so that it is ready for the chosen cut. Repeat the last operations also with the other parts of pasta.

9 - It is important to wait a while before cutting the pasta to avoid it being too soft.

10 - Then attach the cutter accessory to Imperia. This is done by inserting the cutter in the supports provided on both sides of the machine.

11 - Lightly sprinkle flour on the sheet left in rest, to prevent it from sticking to the cutter and then start passing it through, turning the handle, inserted previously in its housing on the cutter.

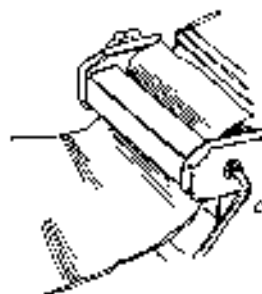
12 - Place the cut pasta on a large surface so that it dries before cooking. Or, use Imperia Stendipasta: the practical accessory made from natural wood, indispensable for hanging and drying a lot of pasta in a small space.

CLEANING

After making the pasta, Imperia and its accessories must be cleaned with a dry cloth or with a soft brush.

NEVER WASH THE IMPERIA MACHINE WITH WATER OR DE-TERGENTS!

as rust may originate from the contact of the steel machine components with moisture



PASTA SHEETS

With the Imperia Stagliaritee it is possible to make a 150 mm wide homogenous sheet in 6 different thicknesses.

Pasta sheet is considered the most refined of all pasta, and it lends itself to thousands of different uses. From lasagne to cannelloni from fresh filled pasta, to farmhouse pasta in different shapes, to different kinds of sweets.

NEAPOLITAN CANNELLONI

Ingredients for 12 cannelloni

Filling: 300 g mozzarella cheese, 4 salted anchovies, 500 g ripe tomatoes, 30 g Parmesan cheese

Sauce: 2 kg ripe tomatoes (or the equivalent in ready pulp), 0.5 dl oil, salt, pepper and a sprig of basil

Dice the mozzarella cheese, remove the salt from the anchovies, peel the tomatoes and slice them. Cut the pasta sheet to obtain 12-10 cm squares.

Cook the pasta squares for a few minutes, drain and lay on a moist tea-towel. Fill the pasta with mozzarella, anchovies and Parmesan; roll carefully. Heat the oil in a saucepan, add the tomato pulp, add salt and cook, savour with minced basil. Align the cannelloni in a buttered, oven proof dish, cover with the tomato sauce, deeper to taste, sprinkle with grated Parmesan and cook for about twenty minutes in the oven at 180°C.

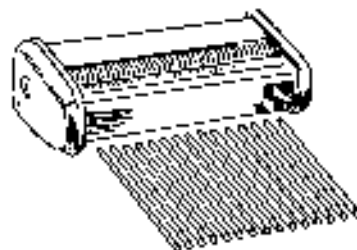
LASAGNE BOLOGNESE

Ingredients for 6 persons:

1/2 dl oil, 1/2 onion, 300 g minced beef, 40 g chicken livers, a handful of sliced mushrooms, soaked and drained, a couple of fresh ripe tomatoes, 50 g Parmesan, 10 g butter.

Preparation of the sauce: brown the onion in half of the butter (50g) and the oil. When golden, take 1 out and in its place, put the minced beef and chicken livers in the saucepan, with the mashed tomato and chopped mushrooms. Cook slowly for about an hour.

Cut strips of pasta about 10x12 cm in width and boil in plenty of salted water, then drain when slightly underdone. Arrange layers of lasagne and sauce in a buttered baking dish, sprinkle with Parmesan and put the pieces of remaining butter on top, then bake at medium temperature for appr. 15 minutes and serve.



SPAGHETTI

The cutter accessory Simplex TS for spaghetti cuts rounded strips with a 2 mm diameter. Spaghetti is the most famous Italian pasta in the world, a typical dish of our good traditional cuisine.

SPAGHETTI WITH TOMATO AND BASIL

For 4 persons:

400 g spaghetti, 1 dl oil, 1 garlic clove, 300 g tomato pulp, basil, 30 g Parmesan salt and pepper.

After preparing the spaghetti with Imperia, heat the oil in a wide saucepan, add the finely minced garlic and sauté and gently fry for a couple of minutes. Add the tomato pulp and allow to thicken. Boil the spaghetti and drain when slightly underdone, pour them into the saucepan, sprinkle with grated Parmesan and ground pepper. Serve after a few minutes, when everything has been well amalgamated.

SPAGHETTI WITH GARLIC, OIL AND CHILLI PEPPER

For 4/6 persons:

500 g spaghetti, 3 dl oil, 1/2 red chilli pepper, 3 garlic cloves, parsley and salt.

Peel, chop and fry the garlic in a saucepan with the oil. Finely slice the chilli pepper, add to the oil and fry lightly for 2 minutes, with very low light. Boil the spaghetti in salted water, drain when slightly underdone and pour into the saucepan. Add chopped parsley, mix over a high light for a few minutes.

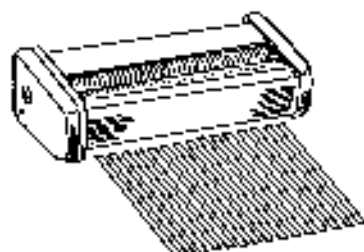
SPAGHETTI WITH SHELLFISH

For 4 persons:

400 g of spaghetti, 2 kg shellfish, 8 prawns, tomato pulp, 2 dl oil, 2 garlic cloves, parsley and salt and pepper.

Wash the shellfish (baby clams and mussels), drain and put in saucepan and heat for 3 minutes (filter and save the cooking liquid). Clean and cook the prawns. Pour the oil and tomato pulp in a wide saucepan, stir 5 minutes add the shellfish with their liquid and the prawns.

Separately, brown the garlic in the remaining oil. For the spaghetti, drain when slightly underdone and pour into the saucepan; savour with pepper, chopped parsley and add the oil. Lastly, mix well with the sauce.



CAPELLI D'ANGELO (ANGEL'S HAIR)

The Imperia cutter accessory Simplex T.1 for Capelli d'Angelo, cuts the pasta in fine strips (appr. 1.4 mm). Capelli d'Angelo are ideal for soups, scuffies, creams of mushroom.

CAPELLI D'ANGELO SOUFFLÉ

For 4/6 persons:

300 g capelli d'angelo, 4 eggs, béchamel, 1/2 cup grated Parmesan.

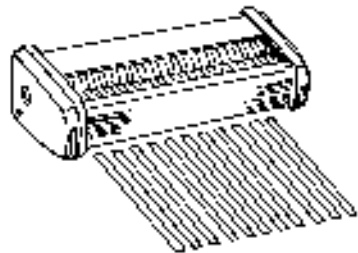
Prepare the capelli d'angelo with the Imperia machine. Boil the pasta in salted water for 1 minute. Take off the heat and drain. Put the egg yolks and Parmesan in a bowl. Whisk the egg whites in another bowl and carefully stir in the yolks and Parmesan. Pour over the capelli d'angelo and mix well, adding the béchamel. Then pour into a well-buttered soufflé mould. Bake at 150°C until the soufflé rises. Serve hot immediately.

CAPELLI D'ANGELO WITH MUSHROOMS

For 4 persons:

500 g capelli d'angelo, 300 g mushrooms, oil, salt, pepper, parsley, lemon juice.

Clean and wash the mushrooms, then thinly slice them. Cook in a saucepan with a little oil for a few minutes. Then add salt, pepper, a tablespoon of chopped parsley and, after removing from the heat, a few drops of lemon juice. Boil the capelli d'angelo in plenty of salted water. After cooking, flavour with raw oil and pepper, pour the mushroom sauce over the pasta, add a few drops of lemon and mix. Serve hot immediately.



TAGLIATELLE

The word 'tagliatelle' derives from the verb 'tagliare' (cut). The Imperia cutter accessory Simplex T.2 for tagliatelle cuts 2 mm wide strips.

TAGLIATELLE WITH HAM

For 4/6 persons:

500 g tagliatelle, 100 g butter, 100 g ham, 50 g grated Parmesan.

After preparing the tagliatelle, boil for 3 minutes in salted water, drain and pour onto a dish.

Melt the butter in a saucepan and as soon as it has melted add the diced ham. The butter must not fry and the ham should only warm. Flavour the tagliatelle with this sauce and add the grated Parmesan.

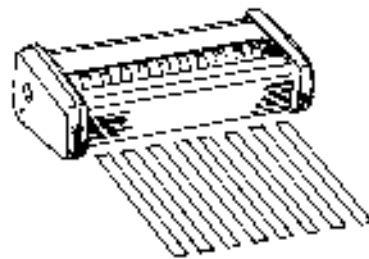
TAGLIATELLE WITH BROCCOLI

For 4 persons:

500 g tagliatelle, 2 or 3 broccoli for a total of 1 kg, 60 g Pecorino cheese, 8 tablespoons of olive oil, salt and pepper.

Cut the broccoli in pieces and boil in salted water. After about ten minutes, remove with a skimmer and keep warm.

Now cook the tagliatelle in the broccoli cooking water. As soon as they are cooked, drain and pour over the boiled broccoli adding a little salt, freshly ground pepper and lipid olive oil. Mix carefully and serve with grated Pecorino.



TRENETTE

The Imperia cutter accessory Simplex T.3 for trenette cuts 4 mm wide strips. Trenette are similar to fettuccine, only narrower. They are usually with 'pesto' sauce, flavoured with cheese or with a simple tomato sauce.

TRENETTE WITH PESTO SAUCE

For 4/6 persons: 500 g of trenette

Pesto sauce: put plenty of basil in the mortar, add a handful of parsley leaves, 2 or 3 garlic cloves, 100 g of Pecorino cheese, a pinch of salt. Grind in the mortar adding a cup of oil a little at a time.

Boil the trenette in plenty of salted water, drain when slightly underdone, flavour with cheese and add a few spoonfuls of their cooking water, cover with the sauce, mix and serve hot.

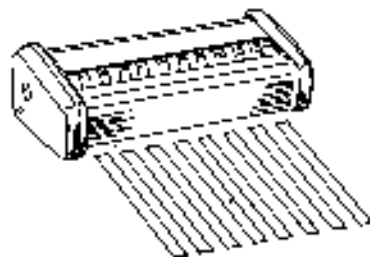
TRENETTE WITH 4 CHEESES

For 4 persons:

500 g of trenette, 100 g mozzarella cheese, 100 g Dutch cheese, 100 g emmenthal, 200 g Parmesan, 100 g butter, egg.

Cut the mozzarella, Dutch cheese and emmenthal into tiny pieces. Melt the butter in a bath-marie at high temperature. It should be very hot but not boiled.

Boil the trenette and, when they are cooked completely, flavour with all the chopped cheeses, half of the grated Parmesan and half of the melted butter. Place the trenette on a dish and cover with the remaining cheese and butter.



FETTUCCINE

The Imperia cutter accessory Simplex T.4 for fettuccine cuts 2.5 mm wide strips. Fettuccine are famous worldwide as an appetising and versatile dish. This type of pasta can replace tagliatelle and trenette.

FETTUCCINE WITH BUTTER AND SAGE

For 4/6 persons:

500 g fettuccine, 100 g butter, 200 g Parmesan, pepper.

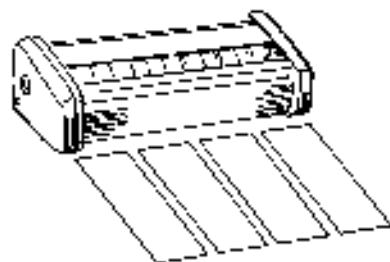
Cook the fettuccine in boiling, salted water, drain when slightly underdone and put them in a hot dish. Sprinkle immediately with grated Parmesan and pieces of butter. Mix well and serve very hot after sprinkling with a pinch of pepper and decorating with small sage leaves.

FETTUCCINE WITH ANCHOVIES AND TUNA

For 4/6 persons:

500 g fettuccine, salt, 50 g butter, 100 g of tuna fish in oil, parsley, pepper, grated Parmesan, 3 files of anchovy.

Put the butter end of in a saucepan, heat to moderate heat and add turn in all of the softest quality and the anchovies washed and deboned, all chopped finely. Fry lightly for a minute or two, take off the heat and add a tablespoon of chopped parsley and keep warm. Boil the fettuccina in salted water; drain, flavour with the sauce, add a pinch of pepper and the Parmesan, then serve hot.



LASAGNETTE (small lasagne)

The Imperia accessory Simplex T.5 for small lasagne, cuts 12 mm wide strips. It is with this size that you can taste the full flavour of good home-made pasta.

GREEN LASAGNETTE

For 6 persons:
800 g spinach lasagne, 250 g meat and tomato sauce, 120 g grated Parmesan, 30 g melted butter.

Cook the lasagnette in a wide shallow pan in salted water, drain and allow to cool, lay on a moist warm tea-towel.

Put an oven dish, layer with lasagnette covering each layer with a few tablespoons of meat and tomato sauce and a sprinkle of grated Parmesan and melted butter. Brown in the oven. Sprinkle with the remaining Parmesan and serve.

LASAGNETTE WITH SPINACH AND MUSHROOMS

For 8 persons:
700 g lasagne, 500 g spinach, 20 g dried mushrooms, 150 g butter, 50 g Parmesan, salt, oil.

Clean the spinach, boil in a little water, drain, squeeze out the water, chop roughly and fry lightly in a saucepan with a little butter. Soak the mushrooms in lukewarm water and cook them in a saucepan with butter, salt and a little water, then chop them on a chopping board.

Cook the lasagne in boiling water; drain, season with 150 g of butter, add the spinach and mushrooms and sprinkle with grated Parmesan. Lastly add two tablespoons of oil and serve.

imperia Ravioli Maker™

The art of making ravioli becomes easy with Imperia's accessories. Ravioli Maker produces 5 slices of perfect ravioli. Ravioli are good if they are home-made and it is possible to make them with different fillings: meat, cottage cheese, ham and mozzarella, etc... Ravioli are delicious served with sauce or in broth.

HOW TO MAKE RAVIOLI WITH IMPERIA RAVIOLI MAKER

- 1 - Prepare the filling you prefer.
- 2 - Connect the Imperia Ravioli Maker to the Imperia pasta making machine, inserting it in the supports provided. Before continuing, make sure that the machine is well fastened to the table.
- 3 - Prepare the pasta sheet of the required thickness.
- 4 - Film the sheet with the wheel cutter as illustrated and sprinkle lightly with flour.
- 5 - Split the sheet in two lengthways, to obtain two sheets of the same size.
- 6 - Place the two sheets on the wooden rollers of the hopper provided and turn the handle inserted in its housing, making sure that the rollers of Imperia Ravioli Maker begin to put them.
- 7 - Spoon on the filling between the two layers of pasta, taking care to put a minimal amount without squeezing.
- 8 - The pasta should be rather dry but not too much. The filling should be rather soft.
- 9 - Now it is possible to start making the ravioli starting to turn the handle very slowly. Three rows of filled squares will come out of the machine. If there is any excess paste, add more filling. If the ravioli tend to break, reduce the amount of filling.
- 10 - Before cutting the ravioli allow to dry adequately.
- 11 - To cook the ravioli, boil in plenty of salted water for approx. 4-5 minutes. After testing to make sure they are well-cooked remove from the heat and drain.

FILLINGS

Here are a couple of recipes for tasty fillings...

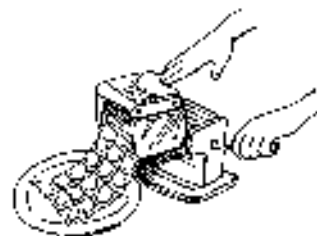
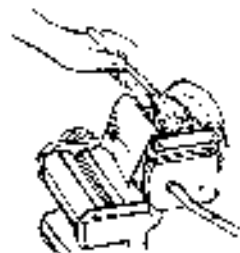
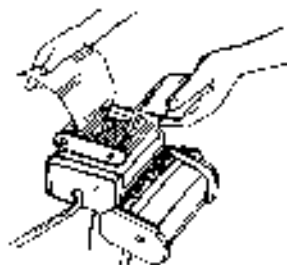
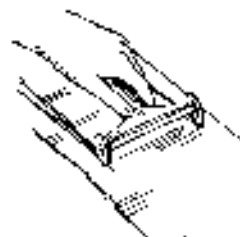
CHEESE AND SPINACH FILLING

250 g spinach, 150 g cottage cheese, 2 cups grated Parmesan, salt, ground pepper, 75 g butter, 2 egg yolks.

MOZZARELLA AND HAM FILLING

75 g cottage cheese, 150 g mozzarella finely chopped, 75 g ham cut in strips, 50 g grated Parmesan, salt, ground pepper, a tablespoon of chopped parsley.

Put all the ingredients in a dish and stir together.



imperia MilleGnocchi™

HOW TO MAKE "GNOCCHI" WITH IMPERIA MILLE GNOCCHI

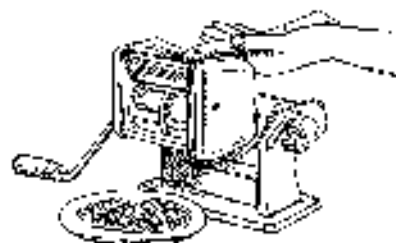
With this accessory, fitted to the Imperia machine, it is possible to obtain cavatelli, Sardinian gnocchetti and rigatelli, to be cooked in thousands of mouth-watering recipes.

Preparation of the pasta, dose for 4 persons:
1½ kg flour, 3 eggs, 1 small cup water

Pass the mixture several times through the rollers of the Imperia machine in the maximum opening position; the sheet obtained should be soft and as thick as possible.

Pass the strips in the MilleGnocchi; the fresher the pasta the better the Cavatelli, Rigatelli and Sardinian gnocchetti.

If the results are not satisfactory (probably owing to the sheet not being thick enough, roll the strips lengthways like breadsticks, this will make matters easier).



FARMHOUSE CAVATELLI

For 4 persons: 500 g Cavatelli; 2 onions, 1 leek, ¼ celery, 1 carrot, 1 white turnip, dried thyme, 40 g butter, a cup of peeled tomatoes, pepper and salt.

Melt the butter in a saucepan, add the peeled vegetables cut into small sticks, the thyme and cook slowly for 25 minutes. Boil the cavatelli (10 minutes) in salted water and drain slightly underdone. Then pour into another pan in which a little butter has been melted. Then pour into a serving dish, cover with the cooked vegetables and serve.

SARDINIAN GNOCCHETTI

For 4 persons: 500 g gnocchetti, 1 onion, parsley, 1 g collage cheese, a can of peeled tomatoes, 3 tablespoons of oil, salt, pepper

Brown the onion and minced parsley, add the tomatoes and allow to thicken for 10 minutes. Add the collage cheese and stir. Pour into the serving dish. Cook the gnocchetti for approx. 8 minutes, drain and pour into the dish. Mix and savour with pepper.

RIGATELLI WITH CHEESES

For 4 persons: 500 g rigatelli, 120 g emmenthal or fontina, 100 g mozzarella, 50 g Parmesan, sugar, salt.

Boil the rigatelli in salted water for 12 minutes, drain, pour into a dish and cover with the sliced fontina and mozzarella, add butter and half of the Parmesan. Then put in a buttered oven-proof dish, cover with the remaining Parmesan and pieces of butter and brown in the oven until the cheese melts.

SAUCES

TOMATO SAUCE

1 kg peeled tomatoes, 1 small onion, 1 carrot, parsley, celery, basil, ¼ cup of oil, salt, pepper.

Put the peeled tomatoes in a saucepan with the other vegetables and herbs. Cook at moderate heat for about half an hour with the lid on, then take off the lid, allow to thicken well and add a little salt. If after an hour's cooking the sauce is still too liquid, leave it on the cooker a little longer. When the sauce is cooked check the taste for salt and add a pinch of pepper.

BÉCHAMEL SAUCE

For 1½ litre of sauce:
50 g butter, 60 g flour, 1/2 litre milk, salt, nutmeg

Put the butter in a saucepan at moderate heat and when it melts add the flour and cook slowly for a few minutes, stirring continuously and without letting it brown. Keep the boiling milk ready and add it to the butter and flour mixture in small doses smoothening out any lumps with a whip or wooden spoon. Add salt and a pinch of ground nutmeg and, stirring continuously, cook and thicken for about ten minutes.

