Homemade Pasta for Ronco Electric Pasta Maker

- 2 cups Bob's Semolina Flour or other brand of semolina pasta (found in most grocery stores)
- about 2 tablespoons of olive oil
- 2 eggs
- couple of splashes of water

To make easy Homemade Fettuccine

1. Set up pasta machine with fettuccine die.
2. Use our included measuring cup to measure 2 cups of semolina pasta flour and pour into pasta machine.
3. Close the top of your pasta maker. Using included cup measure oil to oil fill line on cup, add 2 eggs and top off with water. Mix slightly with a fork.
4. Turn pasta machine MODE to mix and set POWER button to mix.
5. Slowly add wet ingredients through small wet ingredient slit to semolina flour with machine mixing. The machine will gently incorporate the wet and dry ingredients. Leave machine on and set to mix for 5-6 minutes to allow machine to knead dough. (Your pasta dough should not be too wet or too dry. It should be the consistency of the photo below-if it is too wet or too dry add either a touch water or more 1 tablespoon semolina flour at a time while the machine is mixing the dough to get your pasta to the right consistency.)
6. When pasta is kneaded and dough looks smooth and elastic turn power to off, let pasta dough rest for about 5 minutes. Set MODE to extrude, set POWER to extrude. Fettuccine will begin to extrude from the machine after a few minutes.
7. Cut fettuccine into desired lengths as the pasta comes out of the machine and lay pasta out onto a board or drying rack until ready to cook.

To cook Homemade Fettuccine

1. Add pasta to about 4 quarts of boiling salted water.
2. Cook for only 3-4 minutes or until pasta begins to float. Homemade pasta cooks very quickly!

Mediterranean Shrimp Fettuccine

Ingredients

- 2 tablespoons olive oil
- 4 garlic cloves minced
- 1 cup sliced mixed color peppers
- 1 cup mixed colored cherry tomatoes
- 12-15 large precooked peeled and deveined shrimp
- 2 tablespoon chopped black olives
- 1/2 cup of store bought pesto
- 1/2 cup crumbled feta cheese
- 5-6 fresh basil leaves, sliced
- Salt a pepper to taste
- Pinch of red pepper flakes (optional)
- One batch of cooked Homemade Fettuccine (recipe above)

Instructions

1. Add olive oil to saute pan over medium high heat, saute garlic for 1-2 minutes. Add 1 tablespoon of liquid to pan (water, white wine or chicken broth will do) Add in bell peppers and tomatoes and saute for 4-5 minutes until tomatoes begin to burst and pepper are cooked.
2. Stir in shrimp and black olives allow to cook for 1-2 minutes to warm.
3. Turn off heat and stir in pesto, basil and feta and toss with cooked homemade Fettuccine. Add salt and pepper to taste. Serve with Red pepper flakes if you like a little spice.