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# Making + Plating Fresh Pasta





# Pasta Dough Types







# Pasta Dough Types

- **Flour + Water, for filled**
- 400 g Caputo Flour
- 200 g Water
- Salt
  
- **Flour + Water + Egg, for extrusion**
- Flour Caputo flour
- Semolina Flour
- Egg



# Making dough by hand



- Make space
- Weigh ingredients (inc. the eggs)
- Get ahead
- Wrap it up





# Eggs in pasta



Fresh eggs with plump yolks and thick egg whites are best for pasta dough because they produce high-quality flavor and the right texture:

- **Freshness**
- **Quality**
- **Color**

## **Tips for using eggs in pasta dough:**

For **silkier pasta**, use more egg yolks than egg whites. Some recipes recommend adding three yolks for every egg white.

- **Temperature**
- **Adjustments**
- **Kneading**



# Making Dough Machine

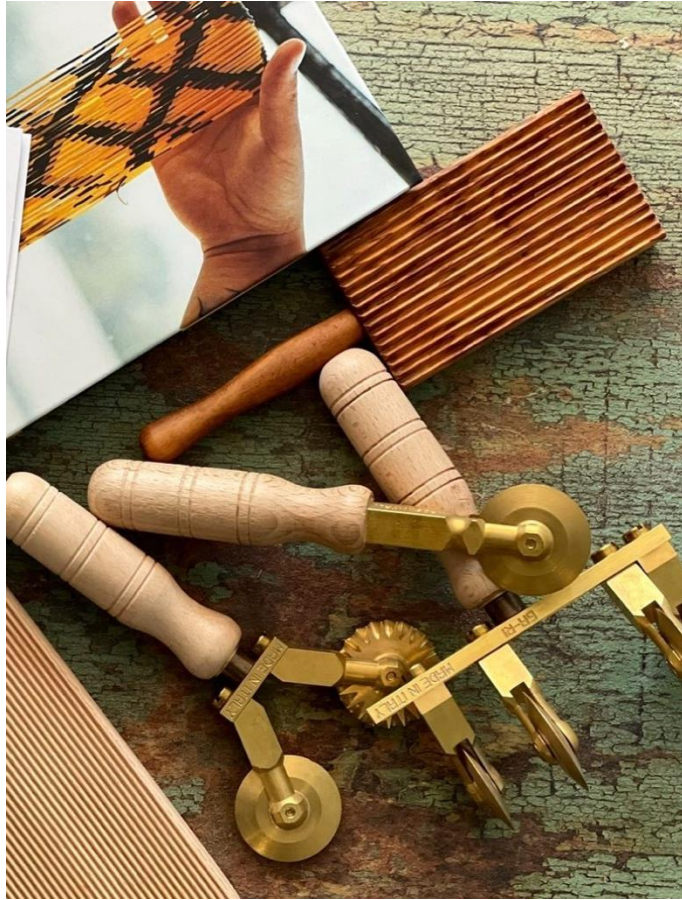


- Dough consistency
- Hydration
- Pasta recipe
- Speed
- Cleaning
- Storing





# Tools





## Fillings



## Extruding



## Rolling



















## Ricotta

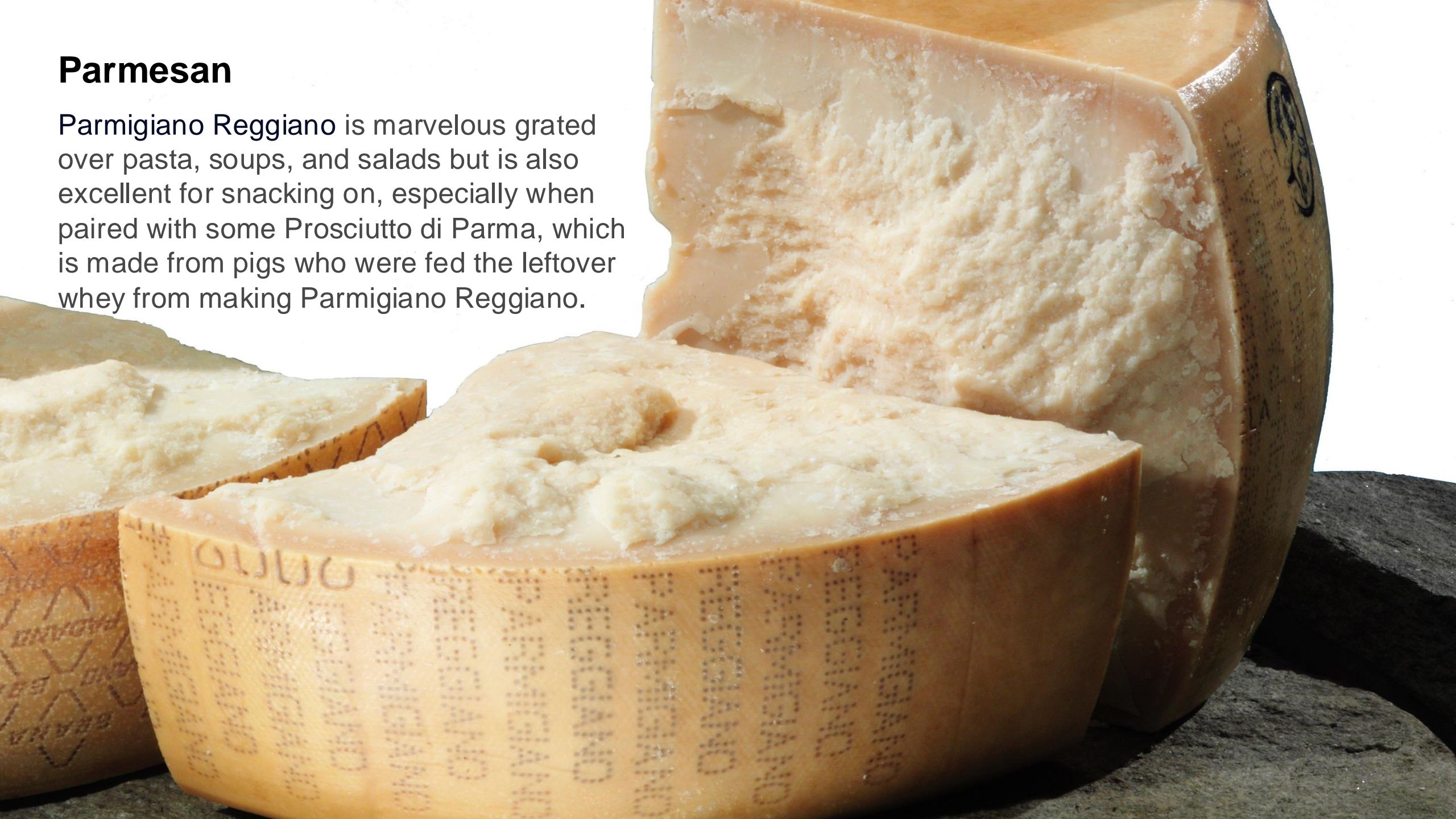
American ricotta is almost always made of cow's milk whey, as opposed to Italian ricotta which is typically made from the whey of sheep, cow, goat, or Italian water buffalo milk.

Smooth Ricotta is the same Traditional Ricotta that we set in a basket. Instead of draining the whey, we blend it back in to create a smooth, creamy consistency, which makes it the perfect addition to your savory or sweet recipe



# Parmesan

Parmigiano Reggiano is marvelous grated over pasta, soups, and salads but is also excellent for snacking on, especially when paired with some Prosciutto di Parma, which is made from pigs who were fed the leftover whey from making Parmigiano Reggiano.





## **When to add Parmesan**

In thicker sauces, you can add cheese directly over heat. For thinner sauces, add cheese off the heat to prevent clumping. You can also slowly add cheese while stirring to prevent clumping.

## **What to pair with**

In Italy, Parmesan is typically used with tomato-based, cream, or meat-based pasta dishes. It's generally not recommended to use Parmesan with seafood dishes.

## **How to melt**

Parmesan is an aged cheese that melts at a higher temperature than other cheeses. You can melt it in the oven, on the stove, or in the microwave.

## **Garnish**

You can garnish pasta with fresh herbs after adding cheese.



The image shows two white plastic trays filled with yellow, ridged, shell-shaped pasta. The trays are arranged one in front of the other, with the front tray being more prominent. The pasta has a distinct ridged texture and a shell-like shape. The background is slightly blurred, showing a dark floor and a person's leg in the distance.

# Drying

## TYPES OF PASTA

Pasta is generally divided into two categories: fresh and dried. While both are widely available, many believe that fresh pasta is inherently better. The truth is that both types of pasta are made with the same ingredients and attention. The main difference between the two is that fresh pasta is not shelf stable. In some cases, recipes might call specifically for fresh pasta but it can easily be swapped out for an equivalent dried pasta noodle.



## Freezing

- Freezing is the best way to store fresh pasta for longer than a day.
- Put the semi-dry pasta in an airtight container or freezer bag.
- Frozen pasta can last up to eight months

## Storage

- **Refrigerate**
  - Store fresh pasta in an airtight container in the refrigerator for up to one day. Homemade pasta is best eaten within 18 hours. Store-bought pasta can last in the fridge for two to three days.
- **Dry:** To prevent sticking, toss the pasta with a little flour. Then, lay the pasta in a single layer on a baking sheet or shape it into nests. Let it air dry for about an hour.





Laminating pasta is a technique that involves folding pasta dough over an ingredient, such as herbs or edible flowers, to create a sheet of pasta with a unique pattern and texture. The process can also help to patch holes in the dough.

Here are some tips for laminating pasta:

- **Prepare the ingredients:** Use dry herbs and flowers with limited stalks. If using flowers, remove the stamen center.
- **Roll out the dough:** Roll the dough out to a thickness of about 10p.
- **Add the ingredient:** Lay the herbs or flowers on one side of the pasta sheet.
- **Fold and roll:** Fold the other half of the dough over and press firmly to seal. Roll the dough through a pasta machine set to a wider setting than before, then roll it through again to a thinner setting.



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