



ITALIAN GARDEN KITCHEN

# Perfetta Pasta Machine

A little guide to rolling and shaping

PASTA ROLLERS & CAVATELLI MAKERS

How to use them. Why you will love them.

## THE JOY OF MAKING

# Two machines. Two pleasures.

A little flour on the board, a handle turning and something lovely taking shape.

## THE PASTA ROLLER

Adjustable rollers turn prepared dough into an even sheet. A cutter attachment makes ribbons; the sheet can also be cut by hand for pappardelle or used for lasagne and ravioli. A roller gives control over thickness and makes larger batches easier to manage.

## THE CAVATELLI MAKER

A shaped mechanism curls a suitable dough rope into small hollow pieces. A steady feed produces a consistent batch, and the hollows catch sauce beautifully. The machine is especially enjoyable when two people share the work: one prepares ropes while the other turns the handle.

## WHY BRING THEM INTO YOUR KITCHEN?

They help you make repeatable shapes, choose your ingredients and enjoy fresh pasta with family or friends. The pleasure is in learning how the dough feels, then discovering what you like to make. A machine saves some work; your hands still guide the result.

## CHOOSE THE RIGHT TOOL

A roller makes sheets and ribbons. A cavatelli maker makes its specified curls. Neither automatically makes every pasta shape: orecchiette and malloreddus may need hand shaping or different equipment. Check your model before buying extra attachments.

## THE PASTA MACHINE

# Roll, thin, cut.

Work with small pieces and let the machine do its job without force.

### 01 · SET UP

Clamp the machine firmly to a stable worktop. Fit the handle and cutter as the manual directs. Prepare dough using a recipe suitable for your roller, then let it rest. Keep unused dough covered.

### 02 · START WIDE

Flatten one small piece enough to enter the widest gap. Turn steadily and support the emerging sheet without pulling. Fold into thirds and pass again at the widest setting to smooth it, if needed.

### 03 · THIN GRADUALLY

Move one setting narrower at a time. Dust very lightly where it sticks. Cut a long sheet into shorter lengths so it remains easy to handle. Settings vary by brand; judge the sheet rather than copying another machine's numbers.

### 04 · CHOOSE YOUR FINISH

For ribbons, briefly air the sheet until surface-dry but still flexible, then pass through the cutter or slice by hand. For ravioli, keep the sheet supple and fill promptly. Lay pasta loosely on a lightly dusted tray.

### A USEFUL PAUSE

If the sheet tears, check dryness, rest time and whether you narrowed the gap too quickly. If it sticks or smears, correct the dough before continuing. Stop if the handle becomes difficult to turn.

## THE CAVATELLI MACHINE

# A rope becomes little curls.

Consistency in the dough and feed makes the shaping feel almost effortless.

### 01 · PREPARE

Secure the machine and use the dough type recommended in its manual. Some makers require firm semolina dough; softer ricotta dough is suitable only where the manufacturer allows it. Rest the dough and keep it covered.

### 02 · MAKE EVEN ROPES

Work with a small piece at a time. Roll a smooth rope to the diameter specified for your machine. Keep its thickness consistent, so the finished pieces cook evenly.

### 03 · TEST A SHORT LENGTH

Feed a short rope and turn the handle steadily, keeping fingers clear of moving parts. Catch the curls on a lightly dusted tray. Check that the hollows are open and the pieces release cleanly before shaping the full batch.

### 04 · FIND YOUR RHYTHM

Continue with an even feed and gentle pressure. Spread pieces instead of piling them up. If they smear, the dough may be too wet; if they crack, it may be dry or need more rest. Check feed size and the manual before changing the dough.

### WHY IT EARNS ITS PLACE

A dedicated maker speeds up repeated shaping and makes a satisfying shared kitchen activity. Its small hollows welcome many sauces. Do not force a jam; stop and clear the mechanism only as the maker instructs.

## A LITTLE CARE

# Keep the pleasure simple.

Good habits protect the dough, the machine and your next pasta afternoon.

## HANDS CLEAR

Tie back hair, secure sleeves and keep fingers, jewellery and cloths away from moving rollers. Children can mix and shape with supervision. Switch off and unplug motorised equipment before clearing or removing parts.

## CLEAN FOR YOUR MODEL

Many metal pasta rollers are dry-clean only. Let remnants dry, then brush away flour and dough; remove scrapers only as directed. Never assume the machine can be immersed or put in a dishwasher. Follow the cavatelli maker's own instructions too.

## KEEP FRESH PASTA FRESH

Brief airing helps handling but does not make pasta shelf-stable. Chill prepared dough or pasta promptly when you are not working with it, and follow ingredient storage advice. Freeze promptly if you are not cooking it soon.

## LEARN FROM ONE SMALL BATCH

Start with a familiar dough and one shape. Make a few pieces first, cook a small test and note what worked. The right cooking time depends on size and thickness; floating alone is not a reliable test.

## YOUR MANUAL COMES FIRST

This is a general introduction to rollers and cavatelli makers, not a replacement for model-specific instructions. Use approved doughs, batch sizes, attachments and cleaning methods. Find fuller recipe inspiration in Pasta Perfetto.

## THE NEXT CHAPTER

# Now make something delicious.

Your machine is ready. Let Pasta Perfetto bring the recipes to your table.

Download Pasta Perfetto from Italian Garden Kitchen for Italian-inspired pasta recipes, food stories and ideas for your next meal. Try a new sauce, find a favourite dish and invite someone to cook beside you.

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Visit [italiangardenkitchen.uk](https://italiangardenkitchen.uk) and choose Pasta Perfetto from the collection.

## FROM THE GARDEN KITCHEN

Italian Garden Kitchen grew from a love of Italian food and a place to cook, gather and share. Our illustrated collection carries that spirit into your home: good ingredients, useful skills and the pleasure of a meal made with care.

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From the Italian Garden Kitchen

