Pasta recipes

Impasto base senza uova per extruder

2kg - rimacinata Molino Quaglia

706ml - H20

30ml - white wine

Impasto chestnut per extruder

1,080kg - rimacinata Molino Quaglia 2,160kg

180g - chestnut flour calleris 360g

392g - H20 784g

15g - white wine 30g

4ea - yolks 8ea

Impasto buckwheat per extruder

1,159kg - rimacinata Molino Quaglia 2,318kg

180g - buck wheat Giusto 360g

392g - H20 784g

21g - white wine 41g

4ea - yolks 4ea

1ea - whole egg 2ea

Fresh Egg Pasta dough with spinach

2kg - pasta flour 00 80g - cooked spinach

60ea - egg yolks

Fresh Egg Pasta dough with buckwheat

- 1.8kg pasta flour 00 200g - buck wheat flour

- 60 egg yolks

Fresh Egg Pasta dough with ceci flour

- 1.8kg pasta flour 00 200g - ceci flour

- 60 egg yolks