

# PASTA *EXPRESS*<sup>TM</sup>

X2000

X3000



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**RECIPE & INSTRUCTION BOOKLET**

# MODELS: X-2000, X-3000



## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ** all instructions.
2. To protect against risk of electrical shock, **DO NOT PUT MAIN BODY AND MOTOR ASSEMBLY IN WATER OR OTHER LIQUID.**
3. **CLOSE SUPERVISION IS NECESSARY WHEN ANY APPLIANCE IS USED BY OR NEAR CHILDREN.**
4. **UNPLUG FROM OUTLET** when not in use, before putting on or taking off parts, and before cleaning.
5. **AVOID** contacting **MOVING PARTS.**
6. **DO NOT OPERATE** any appliance with a damaged cord or plug or after appliance malfunctions, or is dropped or damaged in any manner.
7. The use of attachments not recommended or sold by CTC may cause fire, electrical shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. **KEEP FINGERS, UTENSILS AND ANY OTHER FOREIGN OBJECTS OUT OF MIXING BOWL.**
11. **DO NOT OPERATE MACHINE AT ANY TIME WITHOUT A FRONT DIE IN PLACE.**
12. **DO NOT PUT ANY PORTION OF THIS MACHINE IN DISHWASHER.** Clear material is special non-stick plastic and requires only small brush and soapy water to clean.
13. **ALWAYS BE SURE** your **MACHINE IS IN "OFF" POSITION** before plugging cord into outlet.
14. **DO NOT ATTEMPT TO DEFEAT THE COVER INTERLOCK MECHANISM.**
15. If you have any questions please call our customer service hotline at (718) 492-8400 or (800) 282-5240.



**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**



## • HELPFUL HINTS •

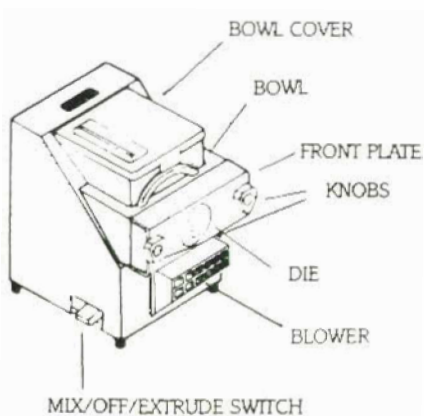
1. **WHAT IS THE MOST IMPORTANT THING ABOUT MAKING GOOD PASTA IN THIS MACHINE?**  
Getting the proper dough consistency.
2. **HOW CAN I GET THE PROPER CONSISTENCY FOR MY PASTA?**  
Pour the liquid in slowly while machine is mixing. If you pour it in all at once, or in too large amounts, you prevent the dough from mixing properly.
3. **HOW CAN I STORE MY EXTRA PASTA?**  
Extra pasta/dough can be placed in a plastic bag and stored in your freezer for up to a month and in your refrigerator for up to 24 hours.
4. **WHAT IF THE CTC PASTA EXPRESS DOES NOT START?**
  - (a) Check to be sure the cover is properly latched.
  - (b) Check switch position.
  - (c) Make sure unit is plugged into a live socket.
5. **WHAT IF THE PASTA/DOUGH STICKS TO THE MIXING ARM?**  
This means the mixture is too wet. See instructions on page 4 for correcting wet mixture or pour out and start again.
6. **CAN I USE MY COVER AS AN ON/OFF SWITCH?**  
No, it is merely a safety precaution.
7. **WHY SHOULD I PUT THE DIE IN HOT WATER?**  
It enables the pasta/dough to flow through the die smoothly and quickly.
8. **CAN I USE THE MACHINE TO MIX DOUGH WITHOUT THE DIE ON THE FRONT?**  
No, never mix dough or leave the machine on without a die on the front.
9. **AFTER SOAKING DIE IN HOT WATER, SPRAY PAM OR OLIVE OIL DIRECTLY ONTO THE DIE.**

- Do not pack the flour down, but gently tap the cup on top of your working surface and fill to the brim. When cup is full, level off the flour gently with a dull knife or spatula. Make sure all the flour is emptied from the cup before filling it again.
- Put dies in hot water mixed with 1 tsp. of oil before placing on machine.
- Always make sure that the dough is of the right consistency, as specified in the instruction manual or individual recipe, before extruding—even if you have to add a little more water or flour than called for.
- When the first 6 inches of dough have been extruded, stop the machine. Cut off the extruded dough and replace it in the container. Start the extrude cycle again and continue for the desired length of pasta or dough.
- The mixing bowl, cover, barrel and mixing arm are made of a new non-stick polyester material. Dough will not stick to their surfaces and they can be easily cleaned by allowing parts to dry and then wiping with a dry cloth. Parts may then be washed mild detergent. **DO NOT PUT THESE PLASTIC PARTS IN YOUR DISHWASHER.**
- If you wish to change a die in the middle of the extrude cycle, first stop the machine. Place the machine in the mix cycle for about 5 seconds, then stop the machine again. Now you are ready to change to the new desired die. Once the die is in place, start extruding again.
- The dies are easier to clean if they are allowed to dry out overnight (simply leave them out on your counter). The next day, when the dough is dry, tap them on the counter and all the dried particles should fall out. Any holes remaining clogged can then be pushed out with the cleansing probe or a toothpick.

**ANOTHER METHOD WOULD BE TO PLACE THE DIE IN THE FREEZER UNTIL THE DIE IS FROZEN. THEN TAP ON COUNTER AND CLEAN.**

# • ASSEMBLE-DISASSEMBLE •

You have just brought home the exciting new CTC Pasta Express. Remove machine from box and place on a flat surface. Familiarize yourself with the machine, by taking it apart step-by-step.

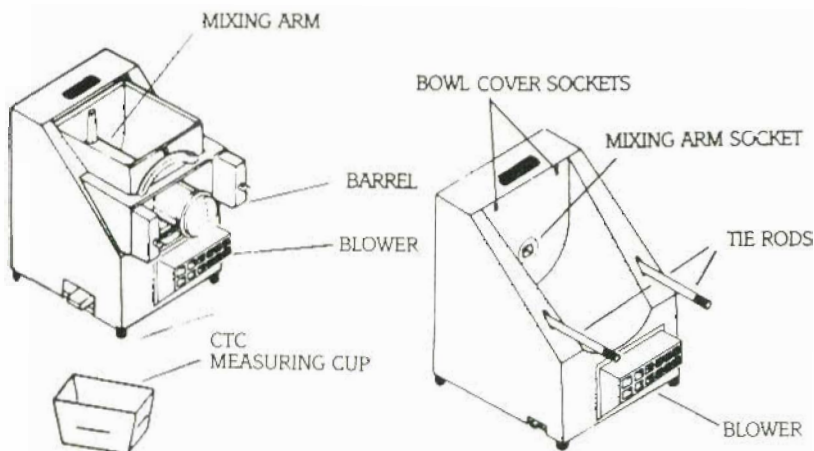


## Disassemble

- a) Remove bowl cover by firmly pinching in front plastic ends.
- b) Unscrew and remove front knobs and remove front plate.
- c) Snap off die.
- d) Slide forward and remove barrel and remove mixing blade.
- e) Lift and remove mixing bowl.

## To Assemble

Reverse Steps (a) through (e)



# • OPERATION •

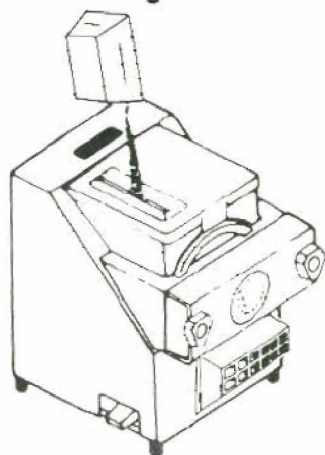
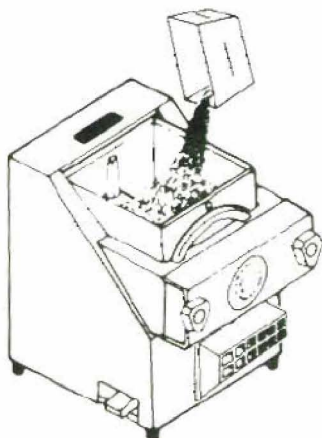


To operate: Place desired die in hot water with oil for 30 seconds. Damp dry your die after soaking in warm water and oil. For dies with small holes such as vermicelli, linguine, spaghetti or fettucine, brush the die with an oiled pastry brush allowing the brush bristles to oil the holes of the die. Put die back on barrel. Secure front plate and replace knobs evenly.

**Do not operate machine at any time without front die in place.**

**CAUTION** - Before operating, mixing arm must be seated completely into socket of main housing.

As a safety feature, the machine will automatically cut off if the bowl cover is removed—it must be in place while the machine is being used.



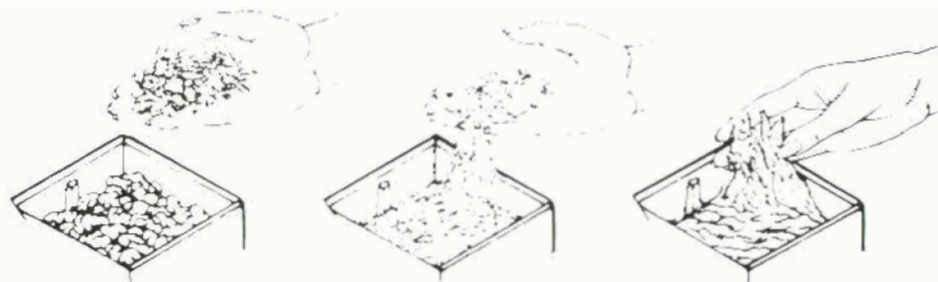
- a) Fill CTC measuring cup with flour, tapping slightly to make flour settle, then level.
- b) Put 2 level cups of flour into mixing bowl. If desired, add salt to taste. Place cover on mixing bowl making sure to latch it into the sockets securely.
- c) Place desired liquid in CTC measuring cup according to recipe selected. See page 7.
- d) Push switch back to the mix position and over a 3 - 3 1/4 minute period very slowly pour 1/3 of the liquid at a time through the slot in the bowl cover (i.e. pour 1/3 & mix for approximately 1 minute).
- e) When dough is evenly mixed and looks fairly dry, pull switch forward to extrude position. PASTA WILL APPEAR IN SECONDS

# • DOUGH CONSISTENCY •



After approximately 3 minutes (varies according to type of flour used), turn unit off, remove cover and check for proper consistency.

**NOTE:** For further instructions see Helpful Hints.



## PROPER

When dough is in crumble shape (size of peas). To check, press together a small amount between fingers. When whiteness of dough begins to disappear, it is ready.

## TOO DRY

If the mixture consists of white granules it is too dry. Add one tablespoon of water and remix for 1 minute. Check and repeat if still too dry.

## TOO WET

If dough sticks to your fingers, or clusters around mixing blades, it is too wet. Add several heaping tablespoon of dry flour, remix for 2 to 3 minutes, and check. Repeat if still too wet.

## IF YOUR MIX LOOKS RIGHT START EXTRUDING.

If the dough doesn't come out in one minute, mixture is either too dry or too wet. **Do not continue extruding or you will damage your machine.** If too wet, follow instructions above. If too dry, stop machine . . . push switch to MIX position for 5 seconds . . . then to OFF position. Remove knobs, front plate and die. Remove accumulated dough from inside die. Put die in hot water for at least one minute. Replace die and front plate and tighten knobs. Follow instructions for adding water as above and restart extrusion.

# • DIES •



**Spaghetti**  
54 Strands



**\*Pretzel/  
Breadstick**



**Linguine**  
54 Strands



**Small Macaroni**  
(2 pc. die)  
6 Strands  
INSERT REMOVABLE  
FOR CLEANING



**Large Macaroni/Ziti**  
(2 pc. die)  
6 Strands  
Smooth thin wall  
INSERT REMOVABLE  
FOR CLEANING



**\*Gnocchi**



**Lasagna**  
2 Strands



**\*Cookie**



**\*Bagel Die**  
1 Strand



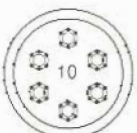
## OPTIONAL ACCESSORY

**Vermicelli**  
126 Strands



**Large  
Macaroni  
Rigatoni**

(2 pc die)  
6 Strands  
Ridged, heavier wall  
INSERT REMOVABLE FOR CLEANING  
(Standard on model X-3000 for other  
models item is available on order blank)



**Fettucine**  
noodle  
18 Strands



\*IN SOME MODELS THESE DIES MAY REQUIRE THE USE OF AN ADAPTOR RING.

# • FLOUR VARIATIONS •



It is suggested that before you experiment with the flours listed below, you first work with all-purpose flour, bleached or unbleached and non-rising, to learn more about the proper dough consistency to extrude pasta with your machine.

## FLOUR VARIATIONS

**BREAD FLOUR** - Use 1 more tablespoon of water for Recipe # 1, 2 or 3 on page 7.

**BARLEY FLOUR** - Use 1 pound of barley flour and 1 more table-spoon of water (Barley flour is very fine and cannot be measured, but must be weighed) Use recipe #1 on page 7 but make into noodles, not spaghetti. **WHOLE WHEAT FLOUR** - Use 1 cup of whole wheat flour to 1 cup of all-purpose flour.

**BUCKWHEAT FLOUR** - Use 1 cup of buckwheat flour to 1 cup of all-purpose flour.

**SEMOLINA FLOUR** - Use 1 cup of semolina flour to 1 cup of all-purpose flour. Because of the extra density of this flour, more liquid is required during preparation. Each of the above mixes can be increased or decreased in proportion to suit your taste, adding Water as necessary to get proper dough consistency.



## COOKING DIRECTIONS - 1½ POUNDS OF PASTA

To cook directly from pasta machine, bring 6 to 7 quarts of water to a brisk boil. Add 1-2 tbsps. of oil to the boiling water. Add 1 teaspoon of salt if desired. Add pasta to boiling water a little at a time while stirring. When water returns to a boil, start timing, stirring occasionally during cooking time.

For spaghetti, noodles or heavier pasta, cook 4 to 5 minutes. For vermicelli and linguine, 3 minutes should give you al dente pasta.

We suggest you take a strand out and taste to make sure it's to your liking. Drain thoroughly.

If you let pasta dry, or freeze the pasta, we suggest cooking approximately 2 minutes longer than freshly made pasta. Different flours may need longer cooking periods. Although frozen pasta can be cooked directly from the freezer, we recommend allowing the pasta to thaw and air-dry for about 30 minutes before cooking. (Note: to speed dry your pasta, use the hot air of your hair dryer).

# RECIPES •

**IMPORTANT: For all recipes add 2 teaspoons of oil to water mixture.**



## **Recipe # 1 - Pasta (with Eggs)**

2 CTC measuring cups all-purpose flour                      2 eggs  
1 teaspoon salt (optional)    warm water

Set up the CTC Pasta Express. Place desired die in hot tap water. Put flour and salt in machine container. Break 2 eggs into CTC measuring cup and add water up to line marked 2 EGGS WITH WATER.

**NOTE FOR BEST CONSISTENCY ADD TWO TEASPOONS OF OLIVE OR VEGETABLE OIL INTO CUP BEFORE ADDING WATER.**

Beat mixture in measuring cup thoroughly. Affix die on machine. Place front plate onto the rods. Put on knobs, tightening evenly. Place cover on machine. Push switch backwards to the mix position. Very slowly pour 1/3 liquid at a time through slot in cover, allowing the dough to mix evenly. When dough looks fairly dry, pull switch forward to extrude position. This should be after 3 -3 1/4 minutes of mixing. (See page 3 for operating instructions.)



## **Recipe #2 - Pasta (All Eggs)**

2 CTC measuring cups all-purpose flour                      4 eggs  
1 teaspoon salt (optional)

Follow instructions as for Recipe # 1 above except for the liquid. For egg noodles, or for richer pasta, break 4 eggs into CTC cup, filling cup to line marked ALL EGGS.

**NOTE: FOR BEST CONSISTENCY ADD TWO TEASPOONS OF OLIVE OR VEGETABLE OIL INTO CUP BEFORE ADDING EGGS.**

Beat mixture until eggs are mixed thoroughly. Since eggs vary in size, be sure to use the required amount only. If mixture goes over the ALL EGGS line, pour off excess. Proceed as in recipe #1.



## **Recipe # 3 - Pasta (without Eggs)**

2 CTC measuring cups all-purpose flour                      water  
1 teaspoon salt (optional)

Follow instructions as for Recipe # 1 above except for the liquid.

Measure water in CTC cup to the line marked ALL WATER, THEN ADD 2 ADDITIONAL TEASPOONS OF LIQUID-ONE PREFERABLY OLIVE OR VEGETABLE OIL.

Proceed as in Recipe #1.

# ● RECIPES ●

**IMPORTANT:** For all recipes add 2 teaspoons of oil to water mixture.



## **Recipe #4 - Spinach Pasta**

Select Recipe #1, #2 or #3 from page 8. Use the ingredients for that recipe and one 10 ounce package, frozen chopped spinach. Follow instructions for the Recipe selected

Defrost spinach. Drain and squeeze the spinach thoroughly so that it is completely dry. Save spinach water and fill CTC measuring cup to the WATER line depending on recipe chosen.

Add spinach to flour, replace cover and turn machine on to MIX position. Gradually add the spinach water to the mix until spinach is thoroughly mixed with the dough and the dough is evenly mixed. Proceed with instructions for recipe selected.



## **Recipe #5 - Lasagna Neapolitan**

2 tablespoons salad oil	1 can (1 lb. 12-oz.) whole tomatoes in sauce
1 large onion, minced	1 can tomato paste (5 oz.)
1 pound lean ground beef	1 cup of water
2 cloves garlic, minced	1/2 cup grated Parmesan cheese
1 1/2 teaspoons salt or to taste	1 pound mozzarella cheese, shredded
1/4 teaspoon pepper	1 pound ricotta or cottage cheese
1/2 teaspoon oregano	1 pound lasagna noodles
1/2 teaspoon crushed sweet basil	
3 tablespoons snipped parsley	

Heat oil in large saucepan. Add onions, beef and garlic. Cook, stirring with a fork, until meat is broken up and has lost its red color. Add salt, pepper, oregano, basil, parsley, tomatoes, tomato paste, water and 2 tablespoons of the Parmesan cheese. Simmer covered for 30 minutes, stirring occasionally.

Set up pasta machine with lasagna die. Select Recipe # 1, #2, #3 or #4 (pages 7 & 8) for preparing pasta. Proceed as recipe states.

Lasagna noodles can be used FRESH from machine or can be cooked according to directions on page 6.

Preheat oven to 350°F.

In a 10 x 13 by 3-inch baking dish, arrange 1 cup of the meat sauce then a single layer of lasagna noodles, a layer of mozzarella, a layer of ricotta or cottage cheese and 2 tablespoons of Parmesan cheese. Bake lasagna 30 to 45 minutes, or until very hot and bubbling.

Makes 6 to 8 servings.

# • RECIPES •

**IMPORTANT:** For all recipes add 2 teaspoons of oil to water mixture.



## **Recipe #6 - Fettucine Carbonara**

1/4 cup chopped prosciutto  
2 cloves garlic, crushed  
1 teaspoon olive oil  
1/4 pound cooked, crisp bacon,  
diced

1 pound fettucine  
3 eggs  
1/2 cup grated Romano cheese  
Freshly ground pepper to taste  
Grated Parmesan cheese

Set up pasta machine with fettucine die. Select Recipe #1, #2, #3 or #4 (pages 7 & 8) for preparing pasta. Proceed as recipe states.

In a small frying pan, simmer prosciutto, garlic and oil. Add bacon. Set aside.

Cook fettucine according to directions on page 6. While fettucine is cooking, beat eggs in a large bowl with 1/4 cup of the Romano cheese. Turn drained fettucine into bowl with eggs and cheese and toss together quickly.

Remove garlic cloves from bacon mixture and toss mixture into eggs and fettucine. Serve piping hot, topped with pepper, remaining Romano cheese and Parmesan cheese.

Make 4 to 6 servings.



## **Recipe #7 - Family Favorite Macaroni**

1/3 cup butter or margarine  
1/2 lb. fresh mushrooms, sliced  
1 cup chopped onion  
1/4 cup flour  
1 can (15 oz.) tomatoes  
1 cup milk  
1/4 teaspoon rosemary

1 teaspoon salt  
1/2 lb. macaroni  
1/2 lb. American cheese, grated  
1 can (6 1/2 oz.) tuna in water,  
drained  
1/4 cup grated Parmesan cheese  
1/2 cup bread crumbs

Melt butter or margarine in a saucepan over medium heat. Add mushrooms and onion and cook until limp, but not browned. Stir in flour and cook 1 minute. Remove from heat. Stir in tomatoes, mashing them against the side of the saucepan with the back of a wooden spoon. Cook over medium heat, stirring constantly, until mixture comes to a boil and thickens. Meanwhile, cook macaroni and drain thoroughly.

Preheat oven to 400°. Combine onion tomato mixture with macaroni, American cheese and tuna. Pour mixture into a buttered shallow 2 quart casserole. Top with cheese and bread crumbs. Bake casserole about 25 minutes, or until hot and bubbly.

Makes 6 servings.

# • RECIPES •

**IMPORTANT:** For all recipes add 2 teaspoons of oil to water mixture.



## **Recipe #8 - Gnocchi**

1 lb. potatoes

3/4 cup flour (use standard measuring cup)

Wash potatoes thoroughly under running water with vegetable brush. Place potatoes in pot, cover with water, and boil for 50 to 60 minutes, or until done. Drain thoroughly and peel. Let cool and quarter potatoes when they come to room temperature. Put potatoes through ricer. Place flour in container, add riced potatoes, and mix for one minute. Extrude through gnocchi die in 1 inch pieces.

Place extruded gnocchi on lightly floured board. Gently press down each gnocchi with thumb. Be sure to dust thumb with flour first. While pressing down, form gnocchi into shell shape, ridged side out.

Bring 2 inches of salted water to a boil in a large skillet. Lower heat to a simmer and add gnocchi one layer at a time. Cook for 10 seconds and remove with slotted spoon. Continue in this manner until all gnocchi are cooked.



## **Recipe #9 - Bagels**

2 CTC measuring cups all-purpose flour

4 tablespoons sugar

4 teaspoons salt

2/3 cup very warm water (120° F)

1 tablespoon softened margarine or butter

1 egg white beaten with

1 tablespoon of cold water

1 packages active dry yeast

Set up machine with bagel die. Place flour, 3 tablespoons of sugar and 2 teaspoons of salt in machine's mixing bowl. Cover and mix for 30 seconds. Using a liquid measuring cup, add yeast and margarine to warm water. Mix slightly. Slowly pour liquid through slot in cover. Mix for 4 minutes (If dough sticks to mixing arm, remove dough from mixing arm with your fingers and place dough in the front section of the mixing bowl.)

Cover your machine bowl with a cloth and allow the dough to rise for about 1 hour.

Extrude dough through bagel die. Cut off first 2 inches of dough and return to the mixing bowl. Cut extruded dough into lengths 6 to 7 inches long and form into circles. Pinch ends together. Place bagels on greased

baking sheet, cover and let rise in a warm, draft-free place for 1 hour. In a large skillet, heat 1 inch of water, 1 tablespoon of sugar and 2 teaspoons of salt over medium-low heat to a simmer. Drop bagels into simmering water. Cook 3 minutes. Turn and cook 2 minutes. Turn again and cook for 1 minute more. Drain on towel for 5 minutes.

Preheat oven to 375°. Place bagels on greased baking sheet. Mix egg white and water together; brush on bagels. Bake at 375° for 25-30 minutes. If desired, sprinkle with sesame seed, poppy seed, garlic or onion salt before baking. Remove bagels from baking sheet and cool on wire rack (bagels should be nicely browned).

Makes about 10 bagels.

# ● RECIPES ●

**IMPORTANT:** For all recipes add 2 teaspoons of oil to water mixture.



## Recipe # 10 - Pretzels

2 CTC measuring cups  
all purpose flour  
2 tablespoons sugar  
2 teaspoons salt  
1 packages active dry yeast

1 cup very warm (120°) water  
1 egg yolk,  
1 tablespoon water  
Coarse salt

Set up the machine with the pretzel die. Place flour, sugar and salt in container. Cover and blend for 30 seconds. Using a liquid measuring cup, add yeast to warm water. Mix slightly. Slowly pour liquid through slot in cover as dough is mixing. Mix for 3 minutes. Cover bowl with cloth and allow dough to rise for about 1 hour. Extrude dough through pretzel die. Cut off the first 6 inches of dough and return to mixer container.

Cut dough to desired lengths and shape into pretzels. Place on a baking sheet. Beat together egg yolk and water and brush mixture over pretzels.

Sprinkle with coarse salt. Cover and let stand in a warm, draft-free place until doubled in bulk, about 1 hour.

Preheat oven to 400°. Bake pretzels for 15 minutes, or until lightly browned.

You can also make breadsticks with this recipe, changing only the form of the extruded dough. Cut extruded dough to desired lengths and place on baking sheet. Brush egg yolk and warm water over breadsticks and sprinkle with sesame or poppy seeds. Proceed with recipe as above.

Note: for thin breadsticks or pretzels use your large macaroni die but do not use the insert.



## Recipe # 11 - Brown Sugar Cookies

2 CTC measuring cups flour 1/2 teaspoon baking soda  
3/4 cup shortening 1 teaspoon salt  
1 cup brown sugar 1 egg  
1/2 cup granulated sugar 1/4 cup water

Set up machine with cookie die. Place flour, shortening, brown sugar, granulated sugar, salt and baking soda in mixing bowl of machine. Start mixing cycle. While dry ingredients are mixing, combine eggs and water and beat lightly. Add liquid to dough by slowly pouring through slot in cover of machine. Continue mixing for 4 minutes. Stop machine, push mixing switch to extrude. Extrude in 1-inch lengths. Place on greased baking sheet approximately 1 inch apart. Bake in preheated oven at 350° for 10 to 20 minutes. Remove immediately from baking sheet and cool.

Makes about 10 dozen cookies.

# • RECIPES •

**IMPORTANT:** For all recipes add 2 teaspoons of oil to water mixture.



## **Recipe #11- Lasagna Roll Ups**

*For your filling:*

You'll need approximately 1-2 cups of meat, chicken, pork or ham (leftovers will do nicely!); 1 medium size onion chopped very fine; 3 cloves garlic, crushed; 1/2 cup chopped fresh parsley; 1/2 tsp. oregano; salt, pepper and other herbs to taste. Olive oil for sauteing.

Heat saute pan until hot, pour oil and allow to heat. Then saute garlic until nicely browned (you can leave the garlic in the pan or remove them after browning). Follow this with the chopped onions and continue sauteing until onions are very transparent. Add the rest of the ingredients.

Adjust seasoning. Set aside.

*For your cream sauce:*

2 cans condensed cream of mushroom soup; 1 pint ricotta (you can substitute creamy cottage cheese if you are concerned about calories); 1 lb. very thinly sliced fresh mushrooms; 1/2 cup chopped fresh basil if available; 1 large tomato chopped; 1 med. size can pitted black olives, sliced horizontally; 1 1/2 cups shredded cheddar cheese.

Heat pan to hot and place the oil followed by the sliced mushrooms.

Saute mushrooms until they wilt and the liquid is almost dried up. Stir in mushroom soup. Lower flame and continue stirring until soup thins a little. Add the rest of the ingredients except the cheddar cheese. Stir for about 5 minutes. If sauce becomes thick add 1/4 cup of milk or water. Taste and adjust seasoning. Set aside.

*For you pasta:*

Attach your lasagna die to your Pasta Express machine. Use your favorite pasta recipe. Extrude lasagna strips to about 6-8" long. If you want to have thinner strips, lay them on a sheet of wax paper, top with another sheet of wax paper. Then with your rolling pin (or the side of a large bottle), pass the rolling pin over tightly to flatten the strips. Remove top sheet. You will now have thinner noodles.

Butter or oil lightly a deep lasagna pan. Then roll each strip of lasagna into little nests. Arrange these "nests" in tight rows. Fill spaces with meat filling.

Cover with your cream sauce. Top with cheddar cheese. Cover your casserole with a sheet of aluminum foil. Bake lasagna in 350° oven for about 20 minutes; then remove foil and bake 20 minutes longer or until sauce bubbles and cheese is melted. Allow to set. Serve warm.

# • RECIPES •

**IMPORTANT:** For all recipes add 2 teaspoons of oil to water mixture.



## **Recipe #12 - Lemon Linguine with Salmon Sauce**

*For your pasta:*

Set up machine with linguine die. Place 2 cups of regular flour in the bowl, add a dash of pepper and  $\frac{1}{2}$  tsp. salt. You will use the 2 eggs/water recipe. To the water add the juice of 1 lemon. Make sure that the liquid and the egg mixture do not go over the water line marked on the measuring cup. Mix, extrude and cook pasta.

*For your sauce:*

1 large can of salmon, boned and flaked; 1 large onion chopped; 3 cloves garlic, crushed;  $\frac{1}{2}$  cup sour cream;  $1\frac{1}{2}$  cup chopped fresh parsley; 1 large green pepper, chopped; 1 large red pepper, chopped. Olive oil for sauteing. Heat pan to hot and saute the onions and garlic together until wilted. Add the rest of the ingredients and continue sauteing for about 5 minutes. Add the salmon until all ingredients are blended. Check seasoning. Add a pinch of salt and pepper if desired.

Serve hot over linguine pasta. Pass around generous helpings of grated parmesan cheese. Lemon slices can be used for added zest as well as garnish.



## **Recipe #13 - Vermicelli with Anchovies**

*For your pasta:*

Set up your CTC Pasta Express and attach vermicelli die. You can use your favorite pasta recipe but the basic 2 eggs/water/flour mixture is what we're using here. Add a tsp. of olive oil to the water/egg mixture to make the vermicelli extrude nicely.

*For the sauce:*

2 cans of anchovies fillets, drained;  $\frac{1}{4}$  cup olive oil; 1 28 oz. can plum tomatoes;  $\frac{1}{2}$  cup chopped fresh basil (if not available, you can substitute chopped celery tops or fresh parsley);  $\frac{1}{2}$  lb. broccoli rabe steamed and cut in 2" lengths; as much garlic as you want.

Soak the anchovies in some milk. Leave soaking for about 15 minutes. Drain and crush anchovies. Drain tomatoes and reserve liquid. Heat saucepan to hot, pour olive oil and heat for about  $\frac{1}{2}$  minute. Add the garlic; saute until lightly browned. Follow this with the crushed anchovies and the rest of the ingredients except the steamed broccoli rabe. While the ingredients are simmering, using a slotted spoon, crush the tomatoes. Simmer for about 20-25 minutes or longer.

Top you vermicelli with a generous helping of this sauce. Garnish with broccoli rabe and grated parmesan cheese.

# • RECIPES •

**IMPORTANT:** For all recipes add 2 teaspoons of oil to water mixture.



## **Recipe #14 - Pasta Summertime Salad**

Set up your machine with the large macaroni or rigatoni die. Make sure you oil your die insert. Prepare your favorite pasta recipe. Cook your pasta in boiling water with 5 large garlic cloves. Set aside and chill.

*For your dressing:*

1/4 cup virgin olive oil; 1/4 cup mayonnaise; juice of 1 large lemon; 1/4 tsp. honey mustard; salt and pepper to taste. Blend all ingredients together and allow flavors to set.

*Add the following for your salad:*

3 cups of your macaroni (cut in 1" or 2" elbows); 1 cup very finely sliced (cross-wise) celery stalks; 1 large red pepper julienned in 2" strips, 10 oz. package of baby peas with pearl onions, steamed and cooled. Optional additions: 1/2 cup slivered steamed chicken or ham; 2/3 cup chopped walnuts. Mix all ingredients and pour dressing. Allow all flavors to set. Add a dash of sugar during the mixing process. Serve chilled on a bed of slivered romaine lettuce leaves or iceberg lettuce "cups".



## **Recipe #15 - Leftover Dough Pasta Soup**

Here's an excellent way to use dough left over from your pasta making. Remove the dough from the bowl and roll this like a fat log. Wrap with plastic wrap and freeze for about one hour. When dough is hard enough to handle, grate through a very course grater. You will have dough that looks like "grape nuts". Drop this in a simmering pot of soup stock.

*For your soup stock:*

Steam over 3 cups of boiling water one small cut up chicken or chicken parts (liver, wings, neck, etc.). Your boiling water should have the following ingredients for flavoring the stock: 1 medium size onion cut in quarters; 2 cloves of garlic peeled, whole; 1 tsp. of pepper-corn; 1 tsp. of salt or 2 tsp. of light soy sauce; 2 bay leaves; celery leaves.

When chicken is steamed tender, remove meat from bones and cut in small bite-size pieces. Freeze or chill the soup stock for about 1 hour or until all the fat surfaces. Remove the fat; drain the stock and discard all the flavoring in it. This will give you very clear chicken stock. Return your stock in a soup pot, add the chicken pieces. Add one 10 oz. package of frozen baby peas with pearl onions. Simmer to boil. Then add 1 cup of your grated pasta. Simmer for about 10 minutes. Do not allow the soup to thicken. Taste and adjust seasoning. Serve hot, garnished with either sprigs of parsley or chopped green scallion tops. Have some grated parmesan cheese on the side and sliced garlic bread.

Here's a gourmet suggestion for your soup: Puree 1/2 cup of fresh basil leaves, 3 large garlic cloves and 1/4 cup virgin olive oil. Use this puree as a topping for your soup!





X-2000  
 X-3000

**Creative Technologies Corp.  
 Limited Twelve Month Warranty**

CTC warrants to the original owner of this product that it will be free from defects in material and workmanship for a period of twelve (12) months, from the date of purchase, provided the owner registration card attached has been completed and returned to CTC within thirty (30) days from the original date of purchase. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

CTC on receipt of the unit, postage prepaid, will repair or replace it and return it to you free of charge. This warranty does not cover damage resulting from tamper, abuse, unreasonable use, mistreatment, neglect, negligence or accidental breakage. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

This warranty is produced in lieu of all other expressed warranties and all other obligations or liabilities of CTC. Any applied warranties applicable hereto are limited to the twelve month period set forth above.

**IN NO EVENT WILL CTC BE LIABLE FOR ANY SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGE, RESULTING DIRECTLY OR INDIRECTLY FROM POSSESSION, USE OR LOSS OF USE OF THIS PRODUCT.**

In accordance with Governmental regulations, you are advised that some states do not allow limitations on the length of implied warranties nor exclusion of limitations of incidental or consequential damages, so that the above limitations and/or exclusion may not apply to you.

**NO RETURNS WILL BE ACCEPTED WITHOUT PRIOR AUTHORIZATION. PLEASE CALL CUSTOMER SERVICE FOR RETURN AUTHORIZATION NUMBER.**

**CREATIVE TECHNOLOGIES CORP.**  
 170 53rd Street • Brooklyn, N.Y. 11232  
 1-800-282-5240

In Canada: **Culinary Techniques Canada**  
 7000 Davand Dr. • Mississauga, Ontario L5T-1J5  
 Phone: (416) 795-1672 • Fax (416) 795-1673

DETACH AND MAIL BOTTOM PORTION OF THIS CARD

**WARRANTY REGISTRATION**

**This card must be returned within 30 days of purchase to validate warranty.**

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

DEALER'S NAME \_\_\_\_\_

DEALER'S ADDRESS \_\_\_\_\_

WAS THIS PURCHASE  PERSONAL USE  RECEIVED AS A GIFT

IF PURCHASED BY YOU, WAS PURCHASE MOTIVATED BY:

MAGAZINE  STORE DISPLAY  TELEVISION  DEMONSTRATION  
 NEWSPAPER  RADIO  FRIEND'S RECOMMENDATION

See bottom of unit for: Serial No. _____	Date of Purchase: _____ Age of Purchaser: <input type="checkbox"/> Under 18 <input type="checkbox"/> 18-24 <input type="checkbox"/> 25-34 <input type="checkbox"/> 35-49 <input type="checkbox"/> 50-65 <input type="checkbox"/> Over 65
Machine: <input type="checkbox"/> X-2000 <input type="checkbox"/> X-3000	Selected by: <input type="checkbox"/> Man <input type="checkbox"/> Woman <input type="checkbox"/> Both

Comments: \_\_\_\_\_

**WARNING!**

Your product is equipped with a polarized alternating current line plug (plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.

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PLACE  
POSTAGE  
HERE



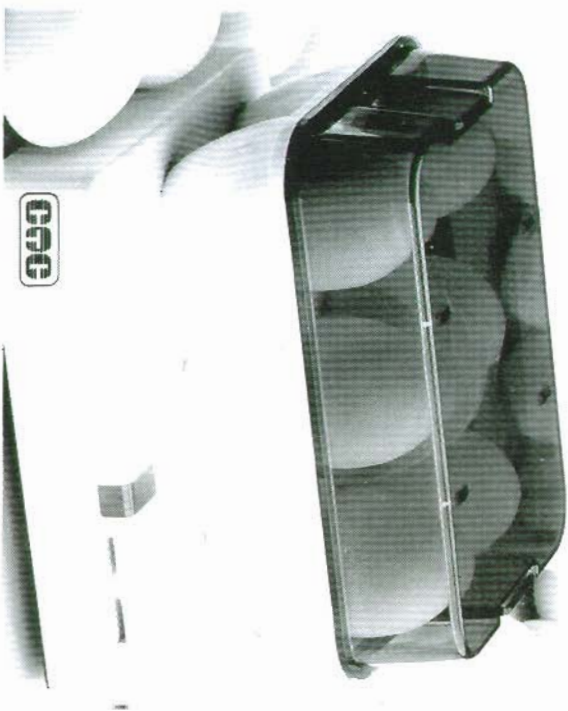
**CREATIVE TECHNOLOGIES CORP.**

Attn: Warranty Department  
170 53rd STREET  
BROOKLYN, N.Y. 11232

# NEW ADDITIONS FROM CTC

For retail outlets call

Customer Service Hotline 800-282-5240



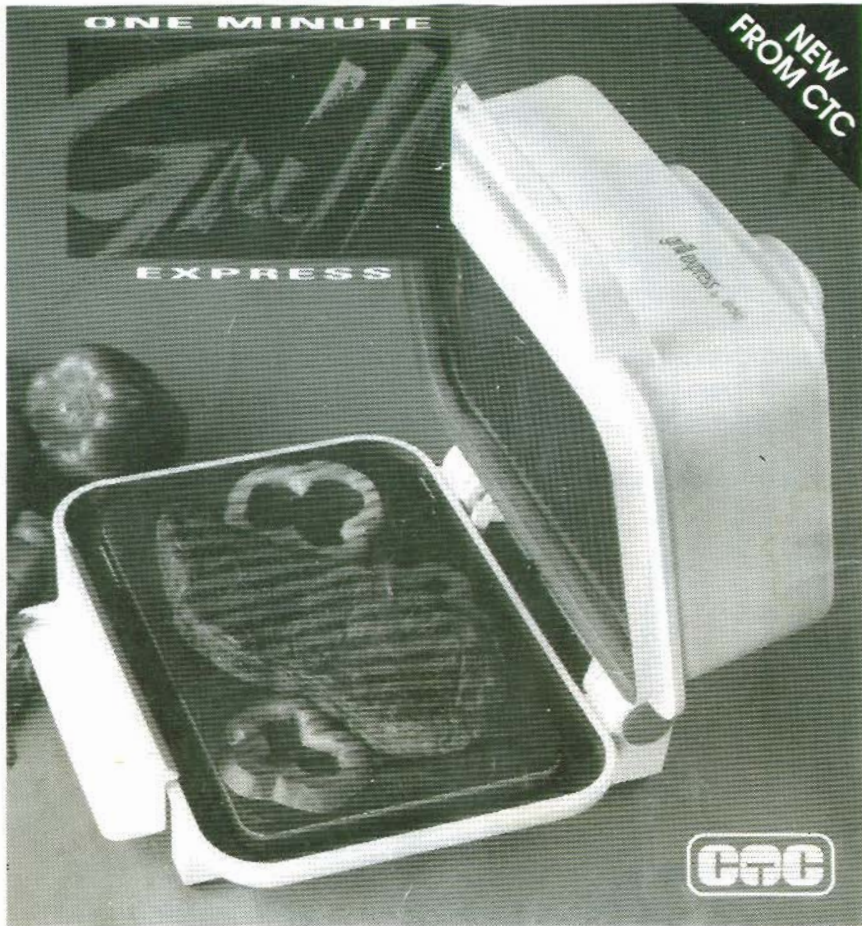
## E500 EGGS PRESS

If you can't boil an egg, this nifty steamer can do more than boil eggs for you to perfection. It steams so that water does not come in contact with the eggs. It poaches eggs - two at a time - all perfectly done. Simply pour in amount of water indicated in beaker accessory, press the ON button, wait until the light goes off - and your eggs are done! Exactly as you want them. Made of virtually indestructible plastic, comes with egg basket, egg poacher and beaker. 300 watts of power. UL approved.



## S100 All purpose Food Steamer

Here's the convenience of "cooking without thinking"! Now you can steam fresh broccoli, asparagus, carrots, green beans, shrimp, fish - even meatballs or corn, eggs too! This marvelous appliance is easy to operate. The automatic shut-off guarantees you steam-cook foods to perfection. Comes with poaching attachment, easy to use cooking chart, measuring beaker and creative recipes. UL approved.



The **One-Minute Grill Express** by CTC is a revolutionary concept in cooking. With it you can now easily prepare a healthy and nutritious meal for your entire family in just minutes. The **Grill Express** is faster than a microwave but captures the taste and appearance of grilling. Meats, poultry, fish and vegetables can now be grilled to perfection in under two minutes. Our patented technology cooks both sides of the food simultaneously by an all-natural process without cooking oils or butter. The food is moist and tastes delicious because none of the nutrients or juices are lost in grilling. The **Grill Express** is smokeless, odorless, and a snap to operate. Cleanup is a breeze. It's sturdy, easy to store, UL approved, and energy efficient. It's the perfect appliance for the health conscious consumer in today's busy world.

The **Grill Express** comes with an instructional videocassette, handy food time chart, thickness regulator, water measuring beaker, and cleaning utensil.