



ROMMELSBACHER

Pastarella recipes

Fresh pasta at the touch of a button



Pastarella

ROMMELSBACHER'S FIRST FULLY AUTOMATIC PASTA MACHINE

A wide variety of homemade pasta in just a few minutes – up to 800 g of pasta in a single batch.

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QUICK GUIDE TO AUTOMATIC PROGRAMMES



Preparation:

- ☒ Water tank filled used
- ☒ Dough hook fitted
- ☒ Screw conveyor inserted
- ☒ stencils inserted
- ☒ Flour to hand

Pasta production:



1. Device switch on



2. Remove the lid if necessary



3. Device calibrate



4. Select a programme



5. Flour pour



6. Lid lock



7. Start the programme

PLEASE NOTE: *Do not* tare the scales again after adding the flour!

PASTA FORM INSERTS (STENCILS)



Fine spaghetti
(approx. 0.6 mm Ø)



Normal spaghetti
(approx. 1.5 mm Ø)



Thick spaghetti
(approx. 2.2 mm Ø)



Narrow ribbon pasta
(approx. 5.5 mm)



Broad ribbon pasta
(approx. 11.5 mm)



Penne
(approx. 7.5 mm Ø)



Pasta plates
(approx. 11 cm)

You can find more projects at
www.rommelsbacher.de

PMM 4 Expansion Set



Gemelli



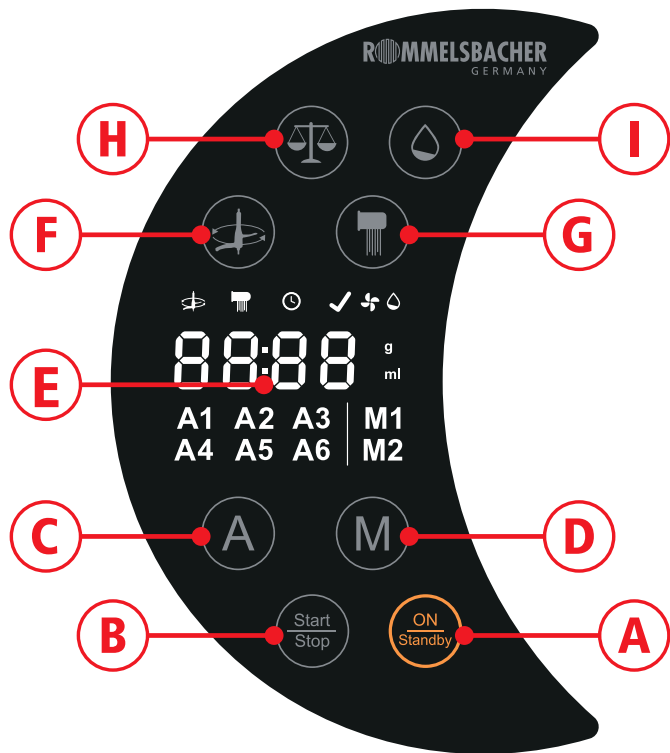
Fusilli



Tagliolini



Wellini



CONTROL PANEL

- A** **ON / Standby** button – to switch the appliance on or off
- B** **Start/Stop** button – to start or stop the appliance
- C** Button **A** – to select one of the 6 automatic programmes
- D** Button **M** – to select one of the 2 semiautomatic programmes
- E** Display
- F** **KNEADING** button – to start dough kneading manually
- G** **EXTRUSION** button – to start dough extrusion manually
- H** **SCALES** button – for taring the scales
- I** **WATER** button – for additional water supply

6 AUTOMATIC PROGRAMMES

with fully automatic water supply

Programme	Recommended type of flour (German types)	Automatic watering (mixing ratio of water and flour)	Recommended amount of flour	Kneading time in min.
A1	- wheat flour type 00	approx. 36 ml / 100 g	400 g (max. 600 g)	04:00
A2	- wheat flour type 00 or type 550	approx. 37 ml / 100 g	400 g (max. 600 g)	04:00
A3	- wheat flour type 405 - durum wheat flour - wheat flour/durum wheat semolina mixed 50:50	approx. 38 ml / 100 g	400 g (max. 600 g)	03:30
A4	- wheat flour type 405 - durum wheat flour - wheat flour/durum wheat semolina mixed 50:50	approx. 39 ml / 100 g	400 g (max. 600 g)	04:00
A5	- Wholemeal flour (spelt wholemeal and wheat wholemeal mixed 50:50)	approx. 36 ml / 100 g	400 g (max. 600 g)	07:00
A6	- Gluten-free (e.g. light organic universal flour gluten free)	approx. 58 ml / 100 g	400 g (max. 500 g)	03:00

TIP: Through the refilling hole you can optionally add a little bit olive oil to programmes A1 – A4 (max. 1 teaspoon per 100 g flour).

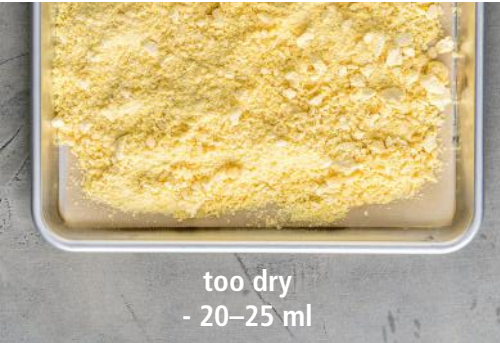
2 SEMIAUTOMATIC PROGRAMMES

with manual liquid refill (Pastarella shows on the display how much liquid you still need to add.)

Programme	Recommended type of flour (German types)	Recommended watering (mixing ratio of water and flour)	Recommended amount of flour	Kneading time in min.
M1	- type 00 or type 550 1 egg yolk (size M/L) per 200 g flour	approx. 37 ml / 100 g (Mix the egg yolk in the measuring cup, fill up with water)	400 g	04:00
M2	- type 00 or type 550 1 egg yolk (size M/L) per 200 g flour	approx. 38 ml / 100 g see programme M1	400 g	03:00

THE RIGHT CONSISTENCY OF THE DOUGH IS KEY TO MAKING PERFECT PASTA

It is important to be particularly careful when measuring out the liquid. Only by using the right amount of liquid will you achieve a dough consistency that is perfect for shaping the chosen type of pasta.



too dry
- 20–25 ml



correct



too damp
+ 20–25 ml

To clarify: based on 400 g of flour, there is only a difference of 20–25 ml between ‘too dry’ and ‘just right’, or between ‘just right’ and ‘too wet’. It’s the little things that make all the difference here.

ACCESSORIES

Pastarella comes with handy accessories for making pasta

		
Dough cutter	Measuring cup for flour	Measuring cup for water (M1 and M2 ranges)



Veggie

Gluten-free

ROMMELSBACHER

GLUTEN-FREE PEPPER PASTA

with chilli sauce

Serves 4

INGREDIENTS

For the sauce

3 red peppers
1 onion
3 cloves of garlic
75 ml olive oil
1 tsp dried oregano
1 tsp sweet paprika
1/2 tsp hot paprika
2 tbsp paprika paste
Salt
Pepper
100 ml vegetable stock
175 g whipping cream



For the pasta

400 g gluten-free pasta flour mix
1 tsp freshly ground black pepper



In addition

fresh herbs

PREPARATION

The sauce

- Preheat the oven to 220 °C (top and bottom heat). Wash and trim the peppers, then cut them into large chunks. Peel and roughly chop the onion; peel the garlic and cut the cloves in half.
- Mix the olive oil with the oregano, paprika powder and paprika paste, then add to a baking dish along with the peppers, onion and garlic. Mix everything together well.
- Place in the oven and bake on the middle shelf for about 30–40 minutes. Give it a stir every now and then.
- While the vegetables are in the oven, cook the pasta.
- Remove the roasted peppers from the oven, leave them to cool slightly, then blend them with the stock and cream using a hand blender or food processor until smooth. Season to taste with salt and pepper.

The pasta

- First, insert the **penne die** and fill the pasta machine's water tank.
- Then weigh the flour into the machine.
- Start **programme A6**. The liquid is added automatically.
- If the pasta dough is too wet, knead in a little flour.
- Drain the pasta.
- Now bring a large pan of plenty of water to the boil, add salt and cook the pasta in it for about 2 minutes.
- Drain the pasta and add it to the sauce. Gently mix everything together.
- Arrange the pasta on plates and serve garnished with fresh herbs.



WHOLEMEAL PORCINI MUSHROOM PASTA

with lentil bolognese

Serves 4

INGREDIENTS

For the sauce

3 carrots
3 sticks of celery
1 onion
50 ml olive oil
2 cloves of garlic
100 ml whole milk
150 ml white wine (alternatively: vegetable stock)
500 g tomato purée
250 g dried green lentils
300–500 ml water
1 tsp oregano
Salt
Pepper

For the pasta

300 g wholemeal spelt flour
300 g wholemeal wheat flour
2 tbsp porcini mushroom powder
(shop-bought or homemade)

In addition

Cheese for grating

PREPARATION

- If you want to make porcini mushroom powder yourself, grind dried porcini mushrooms in a spice mill until they form a fine powder.

The sauce

- For the lentil Bolognese, peel the carrots, wash the celery and peel the onion. Finely dice everything or chop it in a food processor.
- Peel and finely chop the garlic.
- Now heat the olive oil in a saucepan. Add the diced carrots, celery and onion to the saucepan and sauté for about 2–3 minutes, stirring occasionally. Add the garlic and sauté for a further 2–3 minutes.
- Deglaze with white wine and let most of it reduce. Now add the milk, the strained tomatoes, the lentils and half the water. Add the oregano and mix everything together.
- Put the lid on and leave to simmer for 25–30 minutes. Stir occasionally. If necessary, add a little more water after about 10 minutes.
- The sauce is ready once the lentils are cooked. Season the sauce with salt and pepper.

The pasta

- Get all the ingredients ready.
- Insert the **die for narrow ribbon pasta** and fill the water tank on the pasta machine.
- Then weigh out the flour and the porcini powder into the machine.
- Start **programme A5**; the liquid will be added automatically.
- Drain the pasta.
- To cook the pasta, bring a large pan of water to the boil and add salt. Cook the pasta for 2–4 minutes.
- Drain the pasta and serve topped with the sauce and a little grated cheese.

ROMMELSBACHER *Tip*

Only add salt to the sauce right at the end, otherwise the lentils won't cook properly.





ROMMELSBACHER
MADE IN GERMANY

Veggie

power



ON/OFF



ROMMELSBACHER

Veggie



ROMMELSBACHER
MADE IN GERMANY

ROMMELSBACHER

BASIL PASTA

with tomato pesto

Serves 4

INGREDIENTS

For the tomato pesto

1 jar of sun-dried tomatoes in oil
(drained weight approx. 150 g)
2 cloves of garlic
2 dried chillies
50 g Parmesan
40 g pine nuts
1 bunch of basil
250 ml olive oil
Salt and pepper



For the pasta

200 g plain flour (type 405)
200 g durum wheat flour
(Farina di Grano Duro)
2 tbsp basil oil
1 tbsp finely chopped basil (optional)



In addition

Parmesan
basil

PREPARATION

The tomato pesto

- Place the tomatoes in a colander and leave to drain, toast the pine nuts in a frying pan without any oil, and finely grate the Parmesan.
- Pluck the basil leaves, peel the garlic and chop it finely. Place the tomatoes in a food processor (or similar) along with the garlic, chillies, pine nuts and basil. Add half the olive oil and blend until the desired consistency is achieved.
- Transfer the pesto to a bowl, stir in the grated Parmesan, add the remaining olive oil, and finally season to taste with salt and pepper.

The pasta

- First, fit the **thick spaghetti die** and fill the pasta machine's water tank.
- Then weigh out both types of flour into the machine.
- Start the **A3 programme** and add the basil oil shortly after it begins.
If using fresh basil, add it at the same time as the oil.
- Drain the pasta.
- Bring a large pan of water to the boil, add salt, then cook the pasta in it for 2–4 minutes.
- Drain, mix with the pesto and garnish with Parmesan and basil before serving.



PASTA SALAD

Italian

Serves 4

INGREDIENTS

For the dressing

175 ml olive oil
75 ml Balsamic Vinegar of Modena PGI
1–2 teaspoons of honey
1–2 tsp medium-hot mustard
Salt
Pepper



For the pasta

150 g plain flour (type 405)
150 g durum wheat flour
3 egg yolks (medium or large)



For the salad

200 g cherry tomatoes
75 g rocket
200 g mini mozzarella balls
50 g pine nuts

PREPARATION

The dressing

- Place all the ingredients for the dressing in a tall container and blend with a hand blender until smooth. Season with salt and pepper to taste, if necessary, and set aside.

The pasta

- First, insert **the penne** die
- Place the egg yolks in a measuring jug and stir. Top up with a little water until you have a total of about 125 ml of liquid.
- Now weigh out both types of flour into the machine.
- Select the **M1 programme** and slowly pour the egg mixture through the opening in the lid.
- Drain the pasta.
- Place the pasta on a baking tray lined with baking paper.
- Bring a generous amount of water to the boil in a saucepan. Add a good amount of salt, then cook the penne for 2–3 minutes until al dente.
- Drain the pasta and toss with half the dressing. Leave to cool.

Completion

- While the pasta is cooling, halve or quarter the cherry tomatoes and wash the rocket, then spin-dry it. Drain the mini mozzarella.
- Toast the pine nuts in a frying pan without any oil.
- Now mix all the ingredients (except the pine nuts) with the pasta.
- Place the pasta salad in a bowl and garnish with the pine nuts. Drizzle over the remaining dressing and serve.



Veggie



ROMMELSBACHER

Veggie



HOMEMADE TORTELLINI

with sage butter

A recipe for experienced, ambitious pasta chefs

Serves 4

INGREDIENTS

For the pasta dough

150 g durum wheat flour
150 g plain flour
3 egg yolks (medium)



For the filling

250 g ricotta
60 g Pecorino, finely grated
1 egg (medium)
1 clove of garlic
Salt
Pepper



For the sage butter

100 g butter
2 tbsp olive oil
1 bunch of sage



In addition

Pepper
Pecorino

PREPARATION

The pasta dough

- Get all the ingredients ready.
- Insert the **pasta plate** into the pasta machine.
- Weigh the flour into the machine.
- Place the egg yolks in a measuring jug and stir. Top up with water to make 125 ml and mix.
- Select the **M1 programme** and slowly pour the egg mixture through the opening in the lid.
- Roll out the dough into sheets.
- Use the round cutter supplied with the machine to cut out circles. Stack them immediately after cutting and place them in a cling film bag.
- Put the remaining dough back into the pasta machine through the opening in the lid. Repeat this until all the dough has been used up.

The filling

- For the filling, place the ricotta in a bowl along with the pecorino, the egg, and some salt and pepper. Peel the garlic clove, grate it finely and add it to the bowl. Mix everything together thoroughly, but do not stir for too long.
- Transfer the mixture to a piping bag (or use a freezer bag and cut off a corner).
- Have a small bowl of water ready.
- Now place a circle of dough on the work surface, spoon about half a teaspoon of filling into the centre, and moisten the edges with a little water.
- Fold the pastry over the filling and press the edges firmly together.
- Now bring the two ends together and press them firmly to create the typical tortellini shape.
- Place the cooked tortellini on a baking tray.
- Repeat the process with the remaining dough and filling.
- Once all the tortellini have been shaped, bring a large pan of water to the boil.

Completion

- To make the sage butter, place the butter and olive oil in a frying pan and heat over a medium heat. Add the sage and toss it in the mixture.
- Bring a pan of salted water to the boil and cook the tortellini for 3–5 minutes. Once they float to the surface, leave them in the water for another minute. Only then remove them from the water with a slotted spoon and transfer them straight to the hot pan with the sage butter.
- Toss the tortellini in the sage butter so that they are evenly coated.
- Serve garnished with a little freshly ground pepper and Pecorino.



Cutter for tortellini or similar

LASAGNE

classical



Serves 4

INGREDIENTS

For the sauce

3 carrots
2 sticks of celery
1 onion
600 g minced beef
2 cloves of garlic
500 g tomato purée
170 ml whole milk
100 ml white wine
1 tsp dried oregano
Salt
Pepper



For the pasta

200 g Type 00 wheat flour
200 g durum wheat flour



For the béchamel sauce

50 g butter
40 g plain flour
400–450 ml whole milk
Ground nutmeg
Salt
Pepper



In addition

Olive oil
75 g Parmesan
250 g mozzarella

PREPARATION

The sauce

- For the sauce, peel the carrots and onion, wash the celery and finely dice everything.
- Heat a little olive oil in a frying pan and add the diced vegetables. Fry gently over a low to medium heat for 15–20 minutes, taking care not to let the vegetables brown.
- Meanwhile, heat some olive oil in a large saucepan or roasting tin and brown the minced meat over a high heat.
- Peel and finely chop the garlic, then add it to the browned minced meat. Fry for 2 minutes, then deglaze with wine.
- Let the wine reduce for 2–3 minutes, then add the milk. Mix everything together, then add the strained tomatoes.
- Now add the vegetables. Season with a little dried oregano and salt. Cover the sauce and leave to simmer on a low heat for at least 3 hours.

The pasta sheets

- Fill the pasta machine's tank with water and insert the **flat pasta die** into the machine.
- Weigh the flour into the machine.
- Now activate the **A3 programme**.
- Drain the pasta and set it aside, covered with a bit of cling film.

Béchamel sauce

- For the béchamel sauce, melt the butter in a saucepan. Add the flour and cook for a few minutes, stirring constantly.
- Gradually add 400 ml of milk in a thin stream, stirring constantly. Simmer the béchamel sauce for 5 minutes over a low to medium heat. Stir occasionally. If necessary, thin with a little more milk. Then season with ground nutmeg, salt and pepper.

Completion

- Preheat the oven to 200 °C (top and bottom heat). Slice the mozzarella into thin slices.
- Spread a thin layer of minced meat sauce in a baking dish and cover with lasagne sheets. Then add another layer of minced meat sauce, followed by a little béchamel sauce and a few slices of mozzarella, and cover again with lasagne sheets.
- Continue in this way until all the pasta has been used up. Finish with a layer of minced meat sauce and béchamel.
- Finely grate the Parmesan and sprinkle it over the lasagne along with the remaining mozzarella.
- Bake the lasagne on the middle shelf of the oven for about 30–40 minutes.





FINE SPAGHETTI

with lemon and cream cheese sauce

Serves 4

INGREDIENTS

For the pasta

300 g plain flour (type 405)
1 tbsp lemon oil (optional)



For the sauce

1 onion
1 clove of garlic
1 tbsp olive oil
200 g cream cheese
200 g whipping cream
1/2 lemon, the juice and zest
Salt
Pepper



For the prawn skewers

300 g prawns
2 tbsp olive oil
1 clove of garlic
Salt
Pepper

PREPARATION

- Defrost the prawns, if necessary.

The pasta

- To make the pasta, fill the machine's water tank and insert the **die for standard spaghetti**.
- Weigh the flour into the machine, add the lemon zest and start **programme A2**. Cut the pasta as it comes out using kitchen scissors, shape it into nests and set aside.

The sauce

- Peel the onion and garlic and finely dice both. Heat the olive oil in a deep frying pan and fry the onion until translucent. Add the garlic and continue to fry for a further 2 minutes.
- Now add the cream cheese, the whipped cream and the lemon juice. Bring the sauce to the boil and simmer briefly.
- Season to taste with salt, pepper and the zest of the lemon, and keep warm over a low heat.
- Heat the olive oil in a frying pan, cut the garlic clove in half and add it to the oil. Now fry the prawns for 2–3 minutes on each side.

Completion

- Meanwhile, bring a large pan of water to the boil, add salt and cook the pasta in it for 2–3 minutes until al dente.
- Drain the pasta and add it straight to the sauce, toss it through, then serve in deep plates.
- Season the prawns with salt and pepper and serve with the pasta.



QUICK CHICKEN SOUP

with soup noodles

Serves 4

INGREDIENTS

For the chicken soup

- 2 large chicken breast fillets (or chicken thighs)
- 1 leek
- 2 carrots
- 1 slice of celeriac
- 1/2 parsley root
- 1/2 teaspoon of turmeric
- Salt
- Pepper



For the pasta

- 100 g spelt flour (type 630)
- 100 g durum wheat flour
- 2 egg yolks



In addition

- parsley
- spring onions

PREPARATION

The soup

- Place the chicken breast fillets in 2 litres of cold water, add salt and turmeric, and bring to the boil.
- Meanwhile, slice the leek into rings, peel and dice the carrots, peel the celery and parsley root, and dice both as well.
- After about 15 minutes of cooking, add the vegetables to the chicken in the pan, cover, and leave to simmer for about 25 minutes.

The pasta

- In the meantime, get the flour ready.
- Place the egg yolks in a small measuring jug and, if necessary, top up with a little water until the total volume is 75 ml.
- Fit the **die for very fine spaghetti** into the pasta machine.
- Now weigh the flour into the pasta machine.
- Select the **M1 programme** and slowly pour the egg mixture through the opening in the lid. Let the programme run.
- When the pasta is ready, cut it to the desired length and set it aside.

Completion

- Remove the chicken breast fillets from the pan after about 40 minutes of cooking and dice the meat.
- Return the meat to the soup, add the pasta as well, and bring to the boil again for 2–3 minutes.
- Season with salt and pepper and serve.







SPELT RIBBON PASTA

with meatballs in tomato sauce

Serves 4

INGREDIENTS

For the pasta

400 g wholemeal spelt flour
2 egg yolks (medium or large)



For the tomato sauce

1 onion
2 tins of whole, peeled tomatoes (400 g each)
2 cloves of garlic
1 tsp dried oregano
1 pinch of sugar
Salt
Pepper



For the meatballs

500 g minced beef
2 cloves of garlic
1 onion
1 egg (medium)
75 g breadcrumbs
Salt
Pepper



In addition

Olive oil
basil
Parmesan

PREPARATION

The pasta

- Insert the **die for wide ribbon pasta**.
- Weigh the wholemeal flour into the machine.
- Place the egg yolks in a bowl, whisk them, and add water until you have a total of 160 ml of liquid.
- Start the **M2 programme** and, once it has started, slowly pour the egg mixture into the filling opening. Let the pasta run out and set it aside.

The sauce

- Peel and finely dice the onion; peel and finely chop the garlic.
- Heat a little olive oil in a large saucepan, sauté the diced onion until translucent, then add the garlic. Sauté for a minute, stirring constantly, then add the sugar.
- Add the tinned tomatoes with their juice and roughly mash them with a potato masher. Add the oregano and a little salt, then cover and leave to simmer for 15 minutes.

The meatballs

- Place the minced meat in a bowl, peel the onion and dice it very finely, peel the garlic and chop it finely. Add both to the bowl along with the egg, breadcrumbs and a little salt and pepper. Knead the mixture thoroughly, then shape it into walnut-sized meatballs.
- Heat a little oil in a frying pan and brown the meatballs on all sides. They don't need to be cooked through, just browned a little.
- Add the meatballs to the tomato sauce, cover, and leave to simmer for another 15–20 minutes.

Completion

- Towards the end of the cooking time for the meatballs, bring a large pan of water to the boil, add salt and cook the pasta in it for a short time (3–4 minutes).
- Season the sauce with salt and pepper, then serve the pasta with the sauce and meatballs.
- Garnish with Parmesan and basil and serve.



CHOCOLATE NOODLES

served with vanilla sauce and berries

Serves 4

INGREDIENTS

For the chocolate noodles

200 g durum wheat flour
160 g plain flour (type 405)
40 g cocoa (unsweetened)



For the sauce

300 ml whole milk
200 g whipping cream
60 g sugar
3 egg yolks (medium)
2–3 tsp vanilla extract
8 g cornflour



In addition

Fresh berries such as raspberries,
Strawberries, redcurrants, blueberries
Icing sugar (optional)

PREPARATION

The pasta

- Have the flour and cocoa powder ready. Fit the **wide ribbon pasta die** and fill the machine's water tank.
- Now weigh the flour into the machine and start **programme A2**.
- Drain the pasta, twist it into nests and set aside.

The sauce

- For the vanilla sauce, pour the milk, cream, sugar and vanilla extract into a saucepan and heat.
- Meanwhile, place the egg yolks and cornflour in a bowl and stir until smooth. Once the milk mixture is hot, add a ladleful of the hot milk to the egg yolks, stirring continuously.
- Add the egg yolk mixture to the milk in the saucepan and heat for 2–3 minutes, stirring continuously, but do not let it come to the boil.
- Pass the vanilla sauce through a sieve into a bowl, cover it, and set it aside.

Completion

- Bring a large pan of water to the boil. Cook the pasta in it for 2–3 minutes until al dente, then drain.
- Arrange the pasta on plates, pour the vanilla sauce over it and serve garnished with fruit.



Veggie

Dessert



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Veggie

Dessert



SWEET PASTA

with cherries and poppy seed sugar

Serves 4

INGREDIENTS

For the pasta

200 g durum wheat flour
100 g spelt flour (type 630)
100 g plain flour



For the cherries

1 jar of sour cherries (350 g drained weight)
2 tbsp sugar
1.5 tbsp cornflour
1/2 lemon, the zest



For the poppy seed sugar

75 g ground poppy seeds
2 tbsp icing sugar



In addition

500 ml whole milk
60 g raw marzipan
2 tbsp sugar

PREPARATION

The pasta

- Get the flour ready, fill the water tank of the pasta machine and fit the **die for narrow ribbon pasta**.
- Weigh the flour into the machine and select **programme A1**.
- Drain the pasta, shape it into nests (dusting with a little flour if necessary) and set aside.

The cherries

- Drain the cherries, reserving the juice. Pour the juice into a saucepan along with the sugar and cornflour, and whisk together.
- Bring to the boil, then simmer for 2–3 minutes, stirring continuously. Add the cherries and the zest of half a lemon, then keep warm over a very low heat.

Poppy seed sugar

- Place the poppy seeds and icing sugar in a bowl and mix together. Set aside.

Completion

- Finely grate the raw marzipan. In a deep saucepan (with a lid), combine the milk with 200 ml of water, the sugar and the raw marzipan. Bring to the boil and stir with a whisk until the raw marzipan has dissolved.
- Now add the pasta and mix everything together. Put the lid on and simmer over a low to medium heat for 3–5 minutes, stirring frequently.
- Once the pasta is ready, serve it on a plate. Spoon some cherry compote on top and sprinkle with poppy seed sugar.





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