

Marcellina's guide for How to make eleven simple Pasta Shapes

Pasta dough is so versatile - with one dough you can make many different pasta shapes. There are 100's of pasta shapes throughout Italy. In fact each region has their own version - even from town to town, pasta shapes vary. Here are eleven simple pasta shapes you can make at home even if you don't have a pasta machine.

First you will need to make my [fresh egg pasta](#) and allow it to rest for 30 minutes. Without a machine, rolling out pasta will take time. Divide the dough into four. Work with one portion at a time keeping the other portions well wrapped in plastic. Using a large rolling pin and dusting with flour to prevent sticking, roll using even pressure and stretch the dough until thin (about 1/16in or 1.5mm). If you have a pasta machine, pass a small portion of dough through the widest setting of the machine 6 to 8 times folding as you go until smooth. Then gradually reduce the width until the desired thickness.



Now you are ready to create all the shapes you want! There's no need to buy special equipment. Look around your kitchen to see what will work.



Lasagna sheets - cut rolled pasta into the lengths as you prefer.



Tagliarini - are cut 1/10 in or 2-3mm wide by hand or with attachment for pasta machine. Good in soups and delicate sauces.



Tagliatelli (or Fettuccini)- cut 3/8 inch or 8-10mm wide by hand or with attachment for pasta machine. The most versatile of pastas - excellent with chunky sauces as well as lighter ones.



Papparadelle - cut 1 inch or 25mm wide by hand. For ease of cooking and eating the ribbons should be only about 6 inch/15cm long. This wide, flat pasta is great for ragu sauces.

Eleven Homemade Pasta Shapes



Quadrietti - (little squares) long flat pasta is cut into 1/2 inch or 12mm squares. Perfect in broths and soups.



Maltagliati - (badly cut) rolled pasta is cut into irregular triangles and diamonds. Often used for bean soups and rustic dishes.



Farfalle - (butterflies) thinned pasta sheets cut into 1 x 1 1/2 inch or 25 x 40mm then pinch firmly in the middle to form the bow shape.



Stringhetti - (angled butterfly pasta) the same as farfalle but begins with an angled rectangle (trapezoid) shape.



Garganelli - squares of pasta are shaped into a hollow tube using a dowel and a small grooved board. Or you could substitute a clean pencil and new comb.



Gnocchetti - small nuggets of dough pressed onto a ribbed board (or use a grater) to create a cavity. Can also be made plain by pressing on a flat surface. Often made with eggless dough.



Fusilli - (corkscrews) small rectangles of dough wound up with a wooden skewer which is rolled to slightly thin the dough. Can also be made with thin ropes of dough instead of flat rectangles.