

we  pasta



"chitarra" for spaghetti

COMPLIMENTS FOR YOUR PURCHASE.

This is an artisanal traditional product, completely MADE IN ITALY.

It is made in evaporated and stabilised beechwood and the slide is in birchwood.

The Chitarra pasta cutter is a particular instrument, typical of Central Italy, used to prepare the traditional "spaghetti alla Chitarra." In spite of their name this particular kind of pasta is squared, and not round as normal spaghetti. Thanks to their squared shape, and also to their consistence, they can absorb and keep the sauce particularly well. Due to its particular method of preparation it is not as spread as other kinds of pasta.

According to some historians, there are chronicles of the Middle Age telling about a technique of obtaining fresh noodle strips, by pressing paste with a rolling pin on a frame with metallic wires and letting it fall on a case or a sieve.

Some gastronomy students claim that in 1700, in the **Italian region of Abruzzi**, people used to prepare fresh noodles coarsely cut by means of a wooden instrument similar to a printing machine.

Afterwards, around 1800, people discovered "lu carrature", a kind of wooden frame, easier to used, with many stainless steel wires. The famous "chitarra" was invented only at the end of 19th century.

And still nowadays the tradition of this particular way of preparing noodle is alive in the Italian regions of Lazio, Abruzzo, Molise, Puglia and Campania.

"spaghetti alla Chitarra"

The "**Spaghetti alla Chitarra**" are squared-section egg spaghetti, obtained by laying the dough on the Chitarra wires and pressing it by means of a rolling pin.

By laying the dough on one side of the "**Chitarra**" you can make 3-mm section spaghetti and on the other 5-mm section fettuccine.

On the two sides of the chitarra there are two regulation screws: they tie the wires up to the frame and are used to regulate the wires themselves so that they are always well fastened.

Does your chitarra wobble?

Don't worry, this is not a defect.

The wood is a live material, therefore the frame may move according to the wet or to how fastened the screws are.



Recipe

For preparing good "spaghetti alla chitarra" for 6 persons you need:
500 gr of hard wheat flour ●
5 eggs* ●
1 pinch of salt ●
(*always use 1 egg per each 100 gr of flour)

Pour the flour on a plane and break the eggs into the middle. Then hand knead with energy. Leave the paste rest for a quarter of an hour. Then lay the paste down by means of a rolling pin in order to obtain a layer as thick as the distance between the wires of the "chitarra" (3 mm) if you wish to make "spaghetti", so that they will be perfectly squared, or as thick as you like, as for "fettuccine". The spaghetti alla Chitarra can be very well combined with all kinds of meat sauces. But you can also taste them with fish or vegetable sauces.

