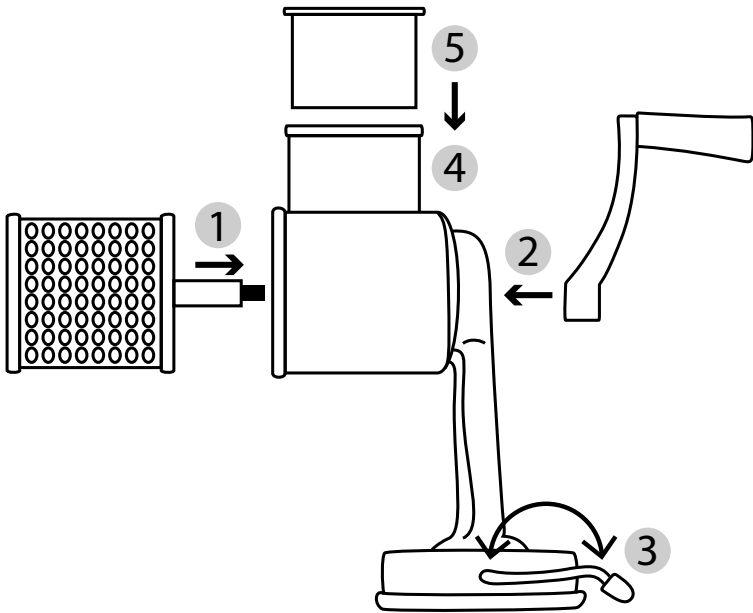


USE *and* CARE INSTRUCTIONS



ASSEMBLY

Insert grater drum (1) into grater body and secure threaded end with handle (2). Turn handle until snug. Place the suction base on a clean, smooth surface and secure by flipping the locking mechanism (3).

GRATING

Insert food into the hopper (4) and, using firm pressure, turn the handle to grate. Use the safety pusher (5) to guide food through the grater.

CLEANING

Disassemble and hand wash all parts in warm, soapy water. **DO NOT** wash in the dishwasher. Make sure to drain the suction base well. Pull the rubber base away from the grater body about $\frac{1}{4}$ ", allowing it to air dry thoroughly before storing.



Drum A

Drum B

Drum A – For finely grated foods
Perfect for nuts, chocolate, hard cheeses, breadcrumbs and vegetables.

Drum B: – For coarsely grated foods
Great for semi-soft cheeses (cheddar or firm mozzarella) and shredding vegetables.



Drum A
with Parmesan



Drum A
with Chocolate



Drum B
with Cheddar



FAMILY RECIPES

Manicotti (Scrippelle)

•

Salsa Marinara

•

Salsa di Pomodoro

•

Meatballs

•

Braciole

The Italian Market
— PHILLY ORIGINAL —

MANICOTTI (Scrippelle)

Mariella

Makes 25-30 manicotti



Manicotti Batter

4 eggs
2 Tbsp. oil
¾ cup milk
¾ cup water
2 cups flour

1. Place eggs in bowl and beat lightly. Add oil, milk and water. Fold in flour. The consistency of the batter will be similar to that of crêpes.
2. Coat a 6" cast iron pan, or a non-stick pan, with oil. Use an 8" fry pan for larger scrippelle.
3. Place the pan over medium-high heat. Ladle 2 Tbsp of batter into the pan and, with your other hand, pick up the pan and swirl it around to spread the batter evenly. By the time you place the pan back onto the heat, this side of the scrippelle will be done. Gently turn it over with a spatula. Let the second side cook for about 30 seconds. Slide the scrippelle out of pan and lay it flat.
4. Make sure to re-oil the pan between every few scrippelle, or as necessary, to prevent them from sticking.
5. Place plastic wrap between cooled scrippelle, if you are going to stack them.
6. If you are not using the scrippelle immediately, store them in the fridge for one day or freezer for up to three weeks. Before using, warm them for a few minutes in a pre-heated oven at 350°F.

Tomato Sauce

Prepare your favorite tomato sauce in advance or try our family recipes are on pages 6 and 7.

Filling

2 ½ lbs of ricotta
1 lb mozzarella, grated
½ cup parmigiano, grated
2 Tbsp parsley
2 eggs
Salt and pepper to taste

1. Mix all filling ingredients together. Place about one Tbsp of filling onto each scrippelle and roll so that they look like a cigar. You can use more or less filling, as desired.
2. Line the bottom of a lasagna pan with sauce. Place the rolled manicotti in the pan in a single layer as you make them. Ladle tomato sauce over them and sprinkle grated parmigiano cheese on top. Bake at 350°F for approx 20 minutes.

SALSA MARINARA — MARINARA SAUCE

Attilio and Mariella

36-oz can crushed tomatoes
5 cloves garlic, coarsely chopped
¼ onion, coarsely chopped
Olive oil
Salt, pepper, and red pepper flakes to taste



1. Sauté garlic, onion and red pepper in olive oil.
2. Before they brown, strain them out. I use a skimmer.
3. Add tomatoes.
4. Simmer for about 40 minutes.
5. After 15 minutes add salt and pepper to taste.
6. After another 30 minutes, check sauce for consistency; if too watery, leave lid off to reduce.
7. Stir often to avoid sticking, especially if the pot you're using does not have a heavy bottom.

SALSA DI POMODORO — TOMATO SAUCE

Mamma Antonietta

3 36-oz cans crushed tomatoes
3 carrots, coarsely diced
3 sticks celery, coarsely diced
1 onion, coarsely diced
1 pepper, coarsely diced
2 cloves garlic
1 tsp Italian Seasoning
1 bay leaf
2 chicken bouillon cubes
1 tsp sugar
Salt and pepper to taste
Meatballs, sausage and braciole, partially cooked separately



1. In a stockpot, 8 quarts or larger, add 1 cup of water, the diced vegetables, and seasonings minus the bullion, salt and pepper.
2. Cook until softened, and add more water as needed.
3. Add tomatoes and bullion.
4. Stir often.
5. When it comes to a boil remove the pot from the heat source.
6. Strain the cooked tomatoes through a food mill into a separate pot.
7. Once all is milled into this pot, put it back on the burner to continue cooking.
8. Add salt and pepper to taste.
9. Add partially cooked meatballs, sausage and braciolo.
10. For additional flavor, add the oil used to fry the meatballs, sausage and braciolo.
11. Simmer gently for about 2 hours.
12. Stir often to avoid sticking, especially if the pot you're using does not have a heavy bottom.
13. Check for desired consistency, and remove the lid to reduce it for added thickness.

MEATBALLS

Mamma Antonietta

- 1 ½ lb ground pork
- 1 ½ lb ground beef
- 4 eggs
- 1 cup Italian parsley, finely chopped
- 10 garlic cloves, pressed or finely diced
- 1 to 2 cups grated cheese
- 1 cup bread crumbs
- Salt and pepper to taste

1. Mix all ingredients thoroughly in a bowl.
2. Using your hands or a meatball press, make balls about 1-1/2" to 2" round.
3. Lightly fry them, turning often.
4. Finish cooking them in the pot with the simmering salsa.



BRACIOLE

Mamma Antonietta

3 oz to 6 oz thinly sliced and pounded steak
(or veal or pork)

2 or more garlic cloves, pressed or very finely
chopped

Italian parsley, finely chopped

Grated cheese

Bread crumbs

Olive oil

Salt and pepper to taste



1. Brush olive oil on meat.
2. Sprinkle remaining ingredients on top.
3. Roll it and tie it with thin cotton twine.
4. Brown in oil and add to salsa.

