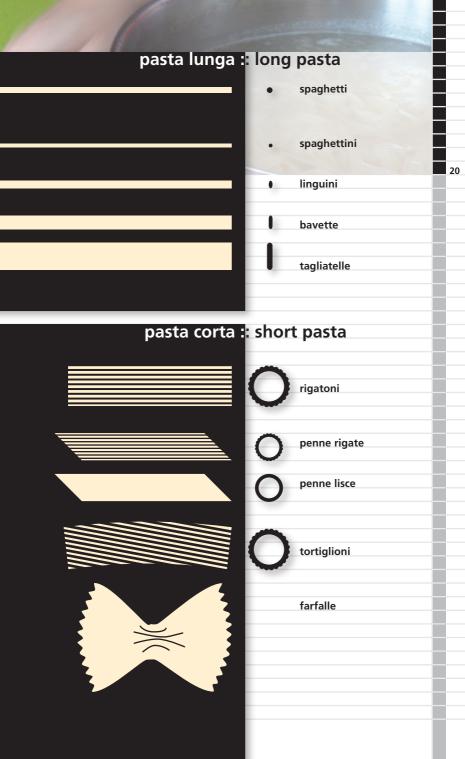
pasta shapes

-elle: wide -ette: narrow -ine/ini: small -oni: large rigate: ribbed lisce: smooth



min pasta al dente 8 liters of water 2-4 tablespoons of salt

1000 g pasta olive oil

1. Bring a **large pot of water** to a boil. The size of the pot should be generous to provide enough space for the pasta to move constantly.

2. Add salt when the water is boiling.

3. Put **all the pasta** into the water. It helps to twist the package slightly. With this trick they sink automatically. Don't add oil!

4. Stir the pasta from time to time to avoid agglutination. Make sure, the water is constantly on boiling temperature and don't close the lid.

5. Check if the pasta is 'al dente' as early as 3 minutes before the end of the regular cooking time. There are two testing procedures: bite into a pasta and look at the cross section or throw the pasta against a smooth vertical surface, like a glass or a bottle – if it sticks it is ready.

6. Pour off the water through a strainer, shake only slightly and add **olive oil** as a separating agent.

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