

pasta shapes

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

pasta lunga :: long pasta



- spaghetti
- spaghettini
- linguini
- bavette
- tagliatelle

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pasta corta :: short pasta



- rigatoni
- penne rigate
- penne lisce
- tortiglioni
- farfalle

pasta al dente

min

8 liters of water
2–4 tablespoons of salt

1000 g pasta
olive oil

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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.

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2. Add **salt** when the water is boiling.

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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!

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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.

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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.

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

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