

PASTA HOUSE RECIPES and COOKING TIPS



REQUIRED COOKING TIMES

PRODUCT

MINUTES

LASAGNA SHEETS

1-2

LINGUINI/FETTUCCHINE

3-4

SPAGHETTI

4-6

ANGEL HAIR

2-3

TORTELLINI

3-4

RAVIOLI

6-8

MINI RAVIOLI precook

2-3

finish cooking in broth

LARGE RAVIOLI (PILLOWS)

12-14

ANGOLOTTI

7-8

GNOCCHI

5-6

RIGATONI

10

PENNE / ROTINI

8-10

PANSOTTI

15-20



SPECIAL NOTES:

- Keep pasta **FROZEN** until ready to **cook**.
- A rapid boil is required for pasta to cook properly with these cooking times.
- Always salt water after it has come to a boil and just before you add the pasta.
- After salting the water keep the water boiling and gently add the pasta. Stir, stir, stir.
- Stir regularly until a boil has been reached.
- Adding oil to the water is not necessary if this procedure is followed.
- Have sauce warm and hot so that it can be immediately used when pasta is ready.
- Do not rinse pasta! (Unless you are pre cooking or making pasta salad)
- Never store cooked pasta in water.

Enjoy!