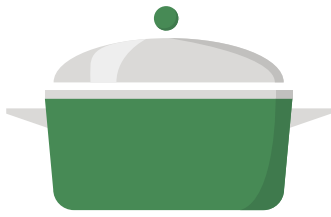




TIPS FOR COOKING THE BEST PASTA



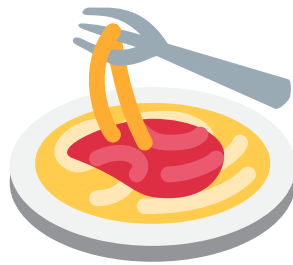
only add pasta to a boiling pot.

If you add it before, it can overcook, which could ruin even the best sauces. In order for this not to happen, it is also important to calculate the quantities well. Science, my friends!



cold water and cooked pasta? no.

It's a widespread belief that cold water stops cooking, but it is a fallacy. If we add cold water, the fundamental starch layer will be lost and the sauces won't adhere correctly.



add the pasta to the sauce, not the other way around.

If you have prepared the sauce in the frying pan, make sure it is deep enough and you can add the pasta. Your pasta will be tastier than if you do it the other way around, pouring the sauce into the pot.



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