

PERFECT AL DENTE PASTA EVERY TIME

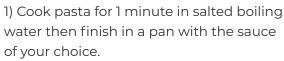
If you par-cook your pasta, you must try the Felicetti Rehydration Technique.



Put the amount of pasta needed into a large bowl



Cook the pasta in one of the following ways:





Add room temperature water (18°C/65°F) until pasta is completely covered

Let the pasta rehydrate for



2) Put pasta in pan and add small quantities of salted hot water (like a risotto) for 3 minutes. Add more water only when necessary. Transfer to sauce and serve.



approximately 60-90 minutes
During this time the pasta absorbs 30%
of its weight in water. It will revert to its
original fresh pasta texture and require
minimal cooking thereafter.



The pasta is ready to be served



Drain the pasta

At this point you may either refrigerate your rehydrated pasta for up to three days, or put it on the line for cooking using the following steps.



Buon appetito

Main advantages of rehydration technique:

- No risk of overcooking the pasta
- · Nutritional values of the pasta remain unchanged
- · Reduced prep and cook time
- · Perfect al dente pasta every time