

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**



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



- **Let the pasta rehydrate for 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.



- **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.



- **Cook the pasta in one of the following ways:**

1) Cook pasta for 1 minute in salted boiling water then finish in a pan with the sauce of your choice.



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.



- **The pasta is ready to be served**



- **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