

THE ART OF COOKING PERFECT PASTA



AT BARILLA, WE HAVE BEEN MAKING PASTA FOR OVER 140 YEARS. SO, WE'D LIKE TO SHARE SOME GENERAL GUIDELINES FOR ENJOYING PASTA IF YOU ARE PREPARING IT IN ADVANCE. SEE NEXT PAGE FOR DOUBLE COOKING INFORMATION ACROSS AVAILABLE LINES.

DOUBLE COOKING PROCEDURE

1. PRE-COOKING



Boiling process:

- / Bring water to boil, add salt and return to boil.
- / Add pasta and return to boil.
- / Stir the pasta gently, approximately every three minutes.



Cook time:

- / In this first step, cooking time is typically 50% of the total time recommended.
- / For cold pasta salads, cook the pasta one minute less than the packaging instructions.

2. DRAINING & CHILLING



Method 1:

- / Drain the pasta fully.
- / Drizzle with olive oil to prevent sticking.
- / To stop the cooking process, the pasta must be chilled.
- / Place pre-cooked pasta on a sheet tray and cool in a blast chiller at 38°F.
- / If there is no blast chiller, place the tray in a walk-in cooler.



Method 2:

- / Drain the pasta fully.
- / If a blast chiller and walk-in cooler are not available, you may also chill the pasta by shocking it in a bath of ice water to stop the cooking. Then quickly remove from water, making sure to get rid of the water and then drizzle with oil.

COOKING TIPS

Salting:



- Salting the water brings out the natural flavor of the pasta.
- Salt must be added once the water has started to boil. If the salt is added too late, it will not be absorbed correctly into the pasta. Adding salt too early may lengthen the boiling time.
- Allow the salt to dissolve before adding the pasta.
- Proper ratio: 1 cup of salt, 10 pound pasta, 10 gallon water.



Oil:

- Do not add oil to the water.
- With Barilla's superior wheat quality, there's no need to add olive oil to the water. It does nothing for the flavor or texture of the pasta.

3. STORING



- / Store the chilled pasta carefully in sealable plastic bags or in a sealed plastic container. Refrigerate and use within 48-72 hours.

4. HEATING



- / Before serving, boil the pasta a second time in salted water for about 40 to 60 seconds and serve with the desired sauce. You may also reheat the pasta in the sauce by sautéing them together.
- / Pasta has been cooked properly when it is soft on the outside, but still a little hard on the inside. In authentic Italian cooking, this is called *al dente*.

PRE-COOKING CHART

| | Product Description | SKU/Item No. | UPC | Standard Cooking Time | Pre-Cooking Time | Size (oz.) |
|--|---|--------------|---------------|-----------------------|------------------|------------|
| BARILLA® SEMOLINA PASTA | | | | | | |
| Long Cuts – 10 lb. Bag – 2 Count | | | | | | |
| | Thin Fettuccine | 1000007122 | 076808-000559 | 8 | N/A | 160 |
| | Angel Hair / Capellini | 1000354001 | 076808-039115 | 4 | N/A | 160 |
| | Capelli d'Angelo | 1000354002 | 076808-044195 | 3 | N/A | 160 |
| | Thin Spaghetti / Spaghettini | 1000354003 | 076808-044188 | 6 | 4 | 160 |
| | Spaghetti | 1000354005 | 076808-039122 | 9 | 6 | 160 |
| | Fettuccine | 1000354006 | 076808-039139 | 11 | 8 | 160 |
| | Thick Spaghetti / Spaghettoni | 1000354007 | 076808-039146 | 11 | 8 | 160 |
| | Linguine Fini | 1000354011 | 076808-039153 | 6 | 5 | 160 |
| | Linguine | 1000354013 | 076808-039160 | 9 | 6 | 160 |
| | Short Cuts – 10 lb. Bag – 2 Count | | | | | |
| | Tri-Color Rotini | 1000001401 | 895059-000671 | 8 | 4 | 160 |
| | Pipette | 1000002834 | 076808-535211 | 8-9 | 4 | 160 |
| | Campanelle | 1000002835 | 076808-535228 | 10 | 5 | 160 |
| | Cellentani / Cavatappi | 1000007428 | 076808-000719 | 11 | 6 | 160 |
| | Medium Shells | 1000013692 | 076808-006384 | 8 | 5 | 160 |
| | Orecchiette | 1000015087 | 076808-007947 | 12 | 8 | 160 |
| | Elbows | 1000440041 | 076808-520477 | 6 | 4 | 160 |
| | Farfalle | 1000440065 | 076808-039214 | 11 | 6 | 160 |
| | Penne Rigate | 1000440072 | 076808-039245 | 11 | 6 | 160 |
| | Pennoni Rigati | 1000440073 | 076808-034080 | 11 | 6 | 160 |
| | Cut Ziti | 1000440074 | 076808-039252 | 10 | 5 | 160 |
| | Rotini | 1000440081 | 076808-039337 | 7 | 4 | 160 |
| | Rigatoni | 1000440083 | 076808-039283 | 9 | 5 | 160 |
| | Gemelli | 1000440090 | 076808-039290 | 12 | 6 | 160 |
| | Conchiglie Rigate / Large Shells | 1000440093 | 076808-039313 | 14 | 7 | 160 |
| | Orzo | 1000017622 | 076808-009286 | 9 | 5 | 160 |
|  | | | | | | |
| BARILLA® WHOLE GRAIN | | | | | | |
| Long Cuts – 10 lb. Bag – 2 Count | | | | | | |
| | Spaghetti Whole Grain | 1000013340 | 076808-006070 | 7 | 5 | 160 |
| | Short Cuts – 10 lb. Bag – 2 Count | | | | | |
| | Penne Whole Grain | 1000013339 | 076808-006063 | 9 | 5 | 160 |
| | Rotini Whole Grain | 1000013341 | 076808-006087 | 9 | 4 | 160 |
| | Elbows Whole Grain | 1000013342 | 076808-006094 | 6 | 3 | 160 |
|  WHOLE GRAIN EXCELLENT SOURCE OF FIBER—ALL NATURAL | | | | | | |
| BARILLA® PROTEIN+ | | | | | | |
| Long Cuts – 14.5 oz. Box – 20 Count | | | | | | |
| | Spaghetti + | 1000002595 | 076808-533576 | 8 | 4 | 14.5 |
| | Thin Spaghetti + | 1000002596 | 076808-533569 | 8 | 4 | 14.5 |
| | Angel Hair + | 1000002597 | 076808-533552 | 8 | 4 | 14.5 |
| | Short Cuts – 14.5 oz. Box – 12 Count | | | | | |
| | Penne + | 1000010554 | 076808-533606 | 10 | 5 | 14.5 |
| | Elbows + | 1000010555 | 076808-533590 | 10 | 5 | 14.5 |
| | Rotini + | 1000010556 | 076808-533583 | 10 | 5 | 14.5 |
| | Farfalle + | 1000010557 | 076808-000320 | 10 | 5 | 14.5 |
|  protein+ | | | | | | |
| BARILLA® GLUTEN FREE | | | | | | |
| Long Cuts – Retail Box – 12 Count | | | | | | |
| | Spaghetti Gluten Free | 1000011277 | 076808-003888 | 10 | 7 | 12 |
| | Fettuccine Gluten Free | 1000013586 | 076808-006254 | 13 | 10 | 12 |
| | Short Cuts – Retail Box – 8 Count | | | | | |
| | Penne Gluten Free | 1000011509 | 076808-003895 | 10 | 5 | 12 |
| | Rotini Gluten Free | 1000011510 | 076808-003901 | 7 | 4 | 12 |
| | Elbows Gluten Free | 1000011512 | 076808-003918 | 7 | 3 | 12 |
| | Oven Cuts – Retail Box – 10 Count | | | | | |
| | Oven Ready Lasagne Gluten Free | 1000015080 | 076808-007930 | 1 hr | N/A | 10 |
|  GLUTEN FREE GREAT TASTE, MADE WITH CORN & RICE | | | | | | |
| BARILLA® RED LENTIL AND CHICKPEA | | | | | | |
| Long Cuts – Retail Box – 18 Count | | | | | | |
| | Red Lentil Spaghetti | 1000017629 | 076808-009170 | 7-9 | 5 | 8.8 |
| | Chickpea Spaghetti | 1000018341 | 076808-010312 | | | 8.8 |
| | Short Cuts – Retail Box – 10 Count & 12 Count | | | | | |
| | Red Lentil Penne | 1000016087 | 076808-008463 | 7-9 | 4 | 8.8 |
| | Red Lentil Rotini | 1000016088 | 076808-008470 | 7-9 | 4 | 8.8 |
| | Chickpea Rotini | 1000016089 | 076808-008487 | 7-9 | 4 | 8.8 |
| | Chickpea Casarecce | 1000016090 | 076808-008494 | 7-9 | 4 | 8.8 |
|  Red Lentil Pasta  Chickpea Pasta | | | | | | |
| BARILLA® COLLEZIONE | | | | | | |
| Long Cuts – Retail Box – 20 Count | | | | | | |
| | Collezione Bucatini | 1000011715 | 076808-004618 | 7-8 | 7 | 12 |
| | Collezione Spaghetti | 1000011718 | 076808-004649 | 9 | 6 | 16 |
| | Short Cuts – Retail Box – 12 Count | | | | | |
| | Collezione Casarecce | 1000011714 | 076808-004601 | 10-11 | 5 | 12 |
| | Collezione Orecchiette | 1000011716 | 076808-004625 | 12 | 7 | 12 |
| | Collezione Penne | 1000013618 | 076808-006278 | 11 | 6 | 16 |
| | Collezione Rigatoni | 1000013619 | 076808-006285 | 9 | 5 | 12 |
|  COLLEZIONE | | | | | | |