

Frozen fresh pasta is easy to cook:

## Pasta in broth

- ❖ Add the frozen pasta to plenty of boiling stock or broth.
- ❖ As soon as the pasta has been added, increase the heat to bring the broth back to the boil as soon as possible. Stir from time to time, and as soon as the broth is boiling, cook for the recommended pasta cooking time. It is a good idea to taste the pasta to check that it is cooked.
- ❖ Serve hot.

## Pasta with sauce

- ❖ Add the frozen pasta to plenty of boiling salted water; *use at least 1 litre of water or broth per 100 g. of pasta.*
- ❖ As soon as the pasta has been added, increase the heat to bring the water back to the boil as soon as possible. Stir from time to time, and as soon as the water is boiling, cook for the recommended pasta cooking time. It is a good idea to taste the pasta to check that it is cooked.
- ❖ When cooked, drain the pasta.
- ❖ Add the sauce and 'toss' the pasta and sauce together in the pan.
- ❖ Serve hot.

## Gnocchi

- ❖ Add the frozen gnocchi (or chicche) to plenty of boiling salted water; *use at least 1 litre of water per 100 g. of product.*
- ❖ As soon as the gnocchi have been added, increase the heat to bring the water back to the boil as soon as possible. Stir from time to time and cook for one minute after the gnocchi have floated to the surface; it is a good idea to taste the gnocchi to check that they are cooked.
- ❖ When cooked, drain the gnocchi. Add the sauce and 'toss' the gnocchi and sauce together in the pan.
- ❖ Serve hot.

## Instructions for use for Ready-Made Pasta Sheets    sfoglia pronta

The pasta sheets are interleaved: use the desired number of sheets . Thanks to a special production method, the product is ready for immediate use without the need for prior cooking in water. We therefore recommend the use of liquid condiments.

The pasta should be defrosted, preferably in the fridge at 0°-+4°C in the bag, and in any case protected from the air if a quicker method of defrosting is used.

## Oven pasta IQF

Oven products (cannelloni, rosette and crespelle) may be cooked from frozen, or preferably after defrosting in the fridge (0 - +4°C). If defrosted, the cooking time is considerably reduced.

- ❖ Grease the oven dish with butter or spread a thin layer of béchamel sauce on the bottom;
- ❖ Place the individual items in the dish;
- ❖ Cover with béchamel sauce, or with a mixture of cream and béchamel, or with a mixture of cream, béchamel and egg; add the desired quantity of grated cheese.
- ❖ Place the dish in a traditional oven pre-heated to approx. 150° and cook for the required amount of time:
  - *frozen product*: Cook with the lid for approx. 20 mins. Remove the lid and cook for another 20-25 mins.
  - *defrosted product*: cook without the lid for approx. 30 mins.

When cooked, the product must be well browned. Cooking times may vary according to the quantity of product used.

## Oven pasta MULTIPORTION

Oven products (lasagne, cannelloni, rosette and crespelle) may be cooked from frozen, or preferably after defrosting in the fridge (0 - +4°C). If defrosted, the cooking time is considerably reduced.

- ❖ Place the dish in a traditional oven pre-heated to approx. 150°C and cook for the required amount of time:
  - *frozen product*: Cook for approx. 30 mins with lid. Remove lid and cook for another 35 mins.
  - *defrosted product*: cook without lid for approx. 40 mins.

When cooked, the product must be well browned.