

Create the perfect pasta

Perfect pasta dishes start with premium pasta using time-honored pasta making techniques and only the finest Semolina wheat. Once you've chosen the perfect pasta, follow these preparation tips from Massimo Menna of Garofalo Signature premium pastas

Don't skimp on the water! Use a large enough pot to boil four quarts of water per pound of pasta.

Adding a pinch of salt will help the water boil faster and

flavor the pasta.

Once the water has reached a boil, lower heat slightly to create a rolling boil

There's no need to add any oil to the water to prevent the pasta from sticking. If you use the proper amount of water and keep the temperature at a rolling boil, the pasta will not stick.

Follow directions on the package for the type of pasta you are preparing to ensure the correct cooking time. Pasta should be cooked 'al dente' or

'to the tooth' meaning that the pasta should be firm but not hard. It should have a bite and not be soggy.

Before draining the pasta, save a cup of the boiling liquid for thickening the sauce. The starches in the liquid will help the sauce stick to the pasta.

DO NOT RINSE YOUR PASTA! Washing pasta after it has drained will remove all of the starches that help the sauce adhere to the pasta.