

# Pasta For Food Service



EGG BARLEY SHAPE  
PASTINA

KLUSKI NOODLES (1/8"W)

ORZO  
DITALINI

FINE NOODLES (1/16"W)

LARGE EGG BOW

ELBOW MACARONI  
SMALL SHELLS

NARROW NOODLES (1/8"W)

RADIATORE

MEDIUM SHELLS

MEDIUM NOODLES (1/4"W)

JUMBO SHELLS

RIGATONI

WIDE NOODLES (1/2"W)

ZITI

EXTRA WIDE NOODLES (7/8"W)

ANGEL HAIR (CAPELLINI) (10"L)

VERMICELLI (10" & 20"L)

THIN SPAGHETTI (10" & 20"L)

WHOLE WHEAT SPAGHETTI (10"L)

SPAGHETTI (10" & 20"L)

LINGUINE (10" & 20"L)

FETTUCCINE (10" & 20"L)

SPINACH FETTUCCINE (10" & 20"L)

RIBBED OR PLAIN LASAGNE (10"L)

MOSTACCIOLI RIGATI

PENNE RIGATE

WHOLE WHEAT PENNE

ROTELLE (LARGE SPIRALS)

ROTINI (SMALL SPIRALS)

CAVATAPPI

GEMELLI

MEDIUM FARFALLE

ORECCHIETTE

TRI-COLOR SPIRALS

GEMELLI



PASTA IS SHOWN AT 75% OF ACTUAL SIZE.

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## DISCOVER THE WORLD OF FINE QUALITY PASTAS NOW AVAILABLE FOR FOOD SERVICE.

THERE IS A MEASURABLE DIFFERENCE BETWEEN REGULAR RETAIL AND FOOD SERVICE PASTA. EACH OF THESE FINE PASTAS HAS BEEN DESIGNED SPECIFICALLY TO WITHSTAND FOOD SERVICE PREPARATIONS INCLUDING STEAM TABLE, REHEATING AND COOK-CHILL APPLICATIONS. EVERY MACARONI PRODUCT IS MADE WITH THE FINEST 100% DURUM SEMOLINA. EACH NOODLE IS MADE WITH FANCY PATENT FLOUR AND EGGS. ALL PRODUCTS OFFER CONSISTENT TASTE, TEXTURE AND APPEARANCE.

PASTA IS ONE OF A CHEF'S MOST VERSATILE INGREDIENTS, AND MANY PASTA SHAPES ARE INTERCHANGEABLE. UPDATING THE PASTA SHAPES ON YOUR MENU CAN DRAMATICALLY IMPROVE INDIVIDUAL RECIPES.

**TRY THIS TEST:** USE A NEW PASTA SHAPE IN YOUR FAVORITE PASTA RECIPE. DISCOVER HOW THIS SIMPLE SWITCH ADDS VALUE TO THE DISH BY INCREASING YOUR CUSTOMER'S ENJOYMENT OF IT. FOR EXAMPLE...

INSTEAD OF	TRY	IN
ZITI	MOSTACCIOLI RIGATI OR ZITI RIGATI	HEARTY BAKED DISHES
RIGATONI	ORECCHIETTE OR PENNE RIGATE	TOMATO SAUCED DISHES
ELBOWS	RADIATORE OR GEMELLI	SALADS AND MACARONI & CHEESE
SPIRALS	CAVATAPPI OR MEDIUM FARFALLE	PASTA SALADS
WIDE NOODLES	LARGE EGG BOWS OR KLUSKI	BAKED SIDE DISHES
SPAGHETTI	ANGEL HAIR OR FETTUCCINE	CLASSIC SAUCED DISHES
LASAGNE	RIBBED LASAGNE OR JUMBO SHELLS	STUFFED PASTA RECIPES
RICE	ORZO OR SMALL SHELLS	SIDE DISHES AND SALADS

A BONUS: INTERESTING PASTA NAMES WORK MAGIC ON A MENU! CREATE A WHOLE NEW COLLECTION OF PASTA DISHES USING YOUR FAVORITE RECIPES AND THESE NEW FOOD SERVICE PASTA SHAPES. READ ON TO LEARN SOME IMPORTANT PASTA TIPS FROM AMERICA'S TOP CHEFS:

### TRADE SECRETS

- ◆ EXPERIMENT WITH NEW FLAVORS IN YOUR FAVORITE PASTA RECIPES. EXAMPLES: INSTEAD OF CHEDDAR, ADD GRUYERE OR FONTINA TO YOUR SPECIAL MACARONI & CHEESE. RATHER THAN BASIL, TRY FRESH CILANTRO IN YOUR PESTO SAUCE.
- ◆ WHEN COOKING PASTA FOR BAKED PREPARATIONS, UNDERCOOK THE PASTA BY TWO MINUTES. THE PASTA WILL COOK TO AL DENTE PERFECTION IN THE BAKING DISH.
- ◆ IF BOILING PASTA TO REHEAT LATER, UNDERCOOK IT SLIGHTLY. TOSS DRAINED PASTA WITH 1 TABLESPOON OF VEGETABLE OIL AND REFRIGERATE (UP TO 2 DAYS) IN A SEALED CONTAINER. TO REHEAT, TOSS PASTA INTO RAPIDLY BOILING WATER FOR 1 MINUTE, DRAIN, SAUCE AND SERVE.
- ◆ MANY CHEFS RESERVE A PORTION OF PASTA COOKING WATER FOR A CONVENIENT WAY TO THIN OR MOISTEN ACCOMPANYING SAUCES.
- ◆ NEVER RINSE PASTA UNDER RUNNING WATER UNLESS PREPARING A SALAD OR STUFFED PASTA DISH. RINSING REMOVES SURFACE STARCH WHICH HELPS SAUCE CLING TO PASTA.
- ◆ SERVE FRESHLY GRATED PARMESAN OR ROMANO CHEESE AT THE TABLE (CHEESE STARTS TO LOSE ITS FLAVOR WITHIN ONE HALF HOUR OF GRATING). CONSIDER ADDING INDIVIDUAL CHEESE GRATERS TO EACH TABLE, AND LET CUSTOMERS HELP THEMSELVES.
- ◆ ALWAYS SERVE 100% SEMOLINA FOOD SERVICE PASTA FOR PASTA WITH CONSISTENT TASTE, TEXTURE AND APPEARANCE.

TO LEARN MORE ABOUT THIS COMPLETE LINE OF FOOD SERVICE PASTAS, PLEASE CONTACT:

