



HOW TO USE CAMPOFLIONE PASTA

Tips for Perfect Pasta

Conti's Campofilone pasta is the freshest pasta you can buy in a box – you will see what I'm talking about once you taste it. It's so tender and delicious.

How to make it: Boil water in a 5 quart pot and add a dash of salt (we prefer sea salt) to the vigorously boiling water. When you have a rolling boil again, add the pasta. Gently stir the pasta to make sure the noodles are separated. Boil for just 2-3 minutes (be careful not to over-cook the pasta). Thinner pasta such as Maccheroncini cooks only 1-2 minutes and thicker La Chitarra cooks about 5 minutes. Strain the pasta leaving just a bit of the salted water. There is no need to rinse or over-strain this pasta because the starch balance is just right.

Campofilone La Sfoglia (sheet pasta): You don't cook this pasta before you make a layered pasta dish. Use your favorite lasagne sauce, cheese, vegetables or meat in layers. Place the dry sheets down for the pasta layers. Then bake in a 350°F oven for 20 minutes. The pasta will come out perfect! For a rolled, filled pasta dish, immerse the pasta sheets in boiling water for about one minute until they are pliable. Then fill and roll the pasta according to your favorite recipe.

Enjoy your Conti products!

Charlotte Capan, Conti USA

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