



Butta la Pasta!

How to store, cook and serve fresh pasta

Your fresh pasta will keep 3 days in the fridge and up to 1 month in the freezer. You don't need to remove it from its packaging.

Fresh pasta cooks quickly. Allow 1 litre of water per 100 gr of pasta and bring water to a boil. Add 1 tablespoon of coarse sea salt per litre to boiling water, then add the pasta, stir gently and occasionally.

When done, after about 4 minutes, fresh pasta will rise to the water's surface. Drain it gently, by lifting it out of the boiling water with a slotted spoon or a skimmer.

If you are cooking frozen pasta, place it directly from the freezer into boiling water and allow 2 extra minutes.

Pastas with fillings (Tortellini, Tortelli, Agnolotti) are best enjoyed simply with some melted butter, sage and grated Parmigiano Reggiano cheese.

We recommend using a richer sauce for simple pastas – like Tagliatelle or Gnocchi - such as our delicious meat ragu or basil pesto. Add as little as a large spoonful of cooking water per serving as it will help “loosen” the sauce and make it creamy. Much better than adding extra olive oil or butter!

If you want to know more and find out how to cook and serve different varieties of pasta, ask our staff and they will happily share the tricks commonly used in every Italian home.

Buon appetito!



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