



## OUR TIPS TO GET AN EXCELLENT RESULT

1. **Pasta "al Dente"**. "Al Dente" is the Italian slang for "cooked so as to be still firm when bitten". Pasta cooking time is variable (humidity, pasta shape...) so bite a piece of pasta after 8-9 mins to check if it has "Al dente" consistency. You will get better with practicing.
2. **Mix Pasta and sauce in the sauté pan** and until well combined (this is called **Risottare**).
3. **Top Quality Ingredients**: don't worry, we took care of it.

## PASTA AL SUGO DEL CONTADINO

**SERVINGS**: up to 4  
**COOK TIME**: 10 min  
**PREP TIME**: 5 min  
**LEVEL**: EASY

## HOW TO USE THE INGREDIENTS IN YOUR BOX

### HOW TO COOK THE ARTISANAL PASTA AND WARM THE SAUCE

- Bring a large pot** (10 in diameter) of water to a boil 1lt ( 36fl oz) each 3.5oz
- Add Salt** (7gr per liter) and **add pasta** and stir gently to prevent sticking.
- In a sauté pan **warm over low heat** the **Farmer Sauce** for 1-2 mins.



## DRAIN AL DENTE AND MIX PASTA WITH THE SAUCE

- Check after 8-9 mins for the "Al dente" consistency. **Drain pasta "al dente"** and save a cup of water (you may need it to get a sauce with a more silky texture).
- Pour** immediately **pasta into the SauTè Pan** to avoid sticking, then **mix** it with the sauce for 1 min over low heat. If necessary, add further pasta water. Do not overcook pasta. Serve it still "Al Dente".
- Pour** pasta into a plate. Our plates are handmade and available on our website.



## HOW TO PRESENT YOUR PLATE (Optional)

- Grate Ragusano** PDO (if you don't find it, you can use Parmigiano PDO).
- We suggest to **add Fresh Marjoram** to stick with the traditional Sicilian flavor.



Enjoy with someone  
you care about &  
Buon Appetito!

