

The first thing you need to know before reading these detailed instructions bellow is that each person has a different taste and you should measure yours so lets make it simple...

1. WATER BOLING = FRESH PASTA GOES IN
2. WATER COMES BACK TO A BOIL = START COUNTING TIME
3. FROM ONE MINUTE UP TO 7 (NEVER MORE THAN 7 MINUTES) PASTA SHOULD BE DONE
4. THE VISUAL MEASURE WHEN THE PASTA IS COOKED AL DENTE IS WHEN YOU VISUALIZE A LITTLE GROWTH IN SIZE
5. SACRIFIZE YOURSELF AND ALWAYS TASTE YOUR FRESH PASTA BEFORE SERVING... :)

Please visit our [online store](#) or if you are near Sarasota come by to our factory or any of the farmers market (Saturday mornings Downtown Sarasota and Sunday mornings Siesta Key)