

## Spaghetti Process Line

Spaghetti can be classified into macaroni, lasagna, tagliatelle, vermicelli and ravioli. 1. Pipe macaroni 2. Angel's hair (thick) 3. Angel's hair (thin) 4. Inclined pipe surface (Penne): Penne's oblique mouth is similar to the shape of goose-feather pen tip. The hollow part and shallow engraved surface can absorb more moisture sauce, especially suitable for tomato pasta sauce or Italian meat sauce. Cooking time: 6-8 minutes.

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Lasagna: Usually fresh skin, with minced meat, cheese or chestnut stuffing layered in the middle, mostly square, usually cooked by roasting. Cooking time: 5-7 minutes

Pici: It's very handmade. Because it's solid, it tastes good. Generally, it is cooked first and then served with thick sauce such as mutton, beef and duck. Cooking time: 7-10 minutes.

Angel's Hair: Angel Hair, like noodles, is better suited to mix with sauces that are more chatty or sparse, and less susceptible to the greasy taste of paste that is too strong to absorb. Cooking time: 5-7 minutes.

8. Fusil Ji: Its spiral shape is easy to adhere to sauce, which is most suitable with rich sauces such as cream cheese sauce or meat sauce. Cooking time: 8-10 minutes.

Pasta Lunga: Spaghetti, the most commonly used type of noodles, has 15, 16 and 18 centimeters thick and thin noodles, often used with tomato sauce. Cooking time: 8-10 minutes.

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**Shells:** The finer shell can be used to make noodle soup or salad with Italian vinegar sauce. Cooking time: 8-10 minutes.  
**Macaroni:** Because of its hollow shape and surface stripes, it can be coated with thick paste, usually with cheese and is suitable for roasting. Cooking time: 8-10 minutes.  
**Rigatoni:** Large pipe is thick and bulky, so it is chewy. It is suitable to be accompanied by meat and vegetable ingredients. Fish juice is excellent. Cooking time: 10-12 minutes.  
**Pappardelle:** The homemade bread noodles most often made by Italians at home are its combination with Boletus and other fungi can highlight the mushroom fragrance in particular. Cooking time: 8-10 minutes.



Pasta sauce is divided into tomato sauce, pesto sauce, cream sauce and squid-ink sauce. Red

sauce is a sauce mainly made of tomatoes, which is the most common and the basis of many tastes. Green sauce is made of basil, pine nuts, olive oil and so on. It has a special and rich taste and can be eaten with sticks in addition to pasta.

White sauce is a sauce made mainly of salt-free butter, which is mainly used for baked noodles, lasagna and seafood pasta. Black sauce is a sauce made from cuttlefish juice, which is mainly used in seafood pasta such as cuttlefish.



#### Tuna Spaghetti (Red Sauce):

Pour butter in a hot pot, stir-fry onions, then pour peeled eggplant (D) which is roasted in advance. Stir-fry 2 pour tuna canned, cook some white wine until the wine is volatile 3 pour in pasta sauce (red sauce), stir-fry and mix well. Pour the spare spaghetti into the pot and stir it evenly. Squeeze the fresh lemon juice 5 out of the pot and serve on the plate. Sprinkle with a little black pepper and cheese powder. Verbose: Onions must be fried to give off fragrance; Peeled eggplant is the whole long eggplant washed and oiled, put in the oven 200 degrees in the baking pan, until roasted while hot peeled, then diced oh; After pouring into white wine, the wine should be volatilized, so as to remove the sour and astringent taste of wine.

#### Cream Bacon Italian Long Spaghetti (White Sauce):

Pour butter into a hot pot, stir-fry onion shreds, sift in some low (or medium) gluten flour, stir-fry well. Mix the onion shreds with water and flour, pour in 250 ml light butter, and start boiling. Pour in the chopped bacon and mix well. Pour the spare spaghetti into the pot, stir-fry it evenly 5 pour in two fresh egg yolks, stir it up 6 add salt and black pepper to season and serve.

