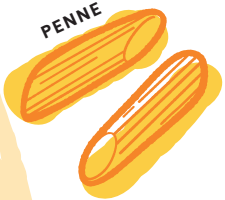
PASTA SHAPES

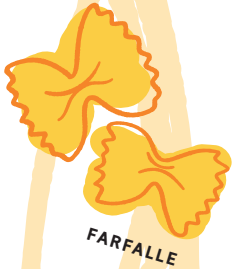
Make pasta night your own and incorporate your favorite pasta shape into your meal! Pasta makers can be purchased, but these are easy to make using common kitchen tools.

Using a rolling pin, roll dough into a 1/16th -inch-thick sheet. With floured hands, tightly roll dough into a spiral, as you would when rolling cinnamon roll dough. Use a sharp knife to make horizontal cuts roughly ½" in width. Unwind and enjoy the fettuccini!





On a floured surface, roll the dough into an even, thin sheet about 1/16" thick. Cut the pasta into even rectangles, about 1" by 2" using a knife or pizza cutter. Place the end of a thin wooden spoon or wooden skewer, at a corner of each rectangle of pasta and roll diagonally, pressing at the end to seal.



On a floured surface, roll the dough into an even, thin sheet about 1/16th" thick. Cut the pasta into even sized rectangles (approx. 1" by 2") using a knife, pizza cutter, or crinkly pasta cutter. Position each rectangle so the longest edges are on the top and bottom. Using your thumb and index finger, place the thumb at the bottom center and index finger at top center. Gently push fingers together to make a small ridge parallel to each edge (like an upside-down W), then pinch the ridges together to create the butterfly (farfalle) shape.

ILLINOIS FARM BUREAU®

COOKING AND STORING PASTA

To cook your homemade pasta, bring 4 quarts of water per pound of pasta to a rolling boil and add 2 Tbsp salt. One pound of pasta is approximately four 4-ounce servings. Once water is boiling, gently place the fresh pasta in the water and stir to avoid the pasta sticking together or to the pot. Depending on the pasta shape, it will be cooked to al dente within 2-6 minutes. Drain water and enjoy with your favorite sauce!

**Fresh pasta takes less time to cook than storebought dried pasta. Watch it carefully so not to overcook it.*

Fresh pasta is best cooked immediately but can be stored in an airtight container in the refrigerator for up to 3 days. However, it is recommended to use within 48 hours for peak freshness and flavor.

Freezing pasta is the best way to extend its shelf life. Pasta can be frozen as unshaped dough for up to 3 months if properly stored in an airtight container to prevent freezer burn.