



CHEF'S TIPS FOR SUCCESS WITH AL BRONZO®

Barilla Al Bronzo® is an artisan pasta combining the latest pasta technology and old-world techniques. A little extra care in preparation will ensure the texture, shape and signature 'al dente bite' carries through to the guest. We recommend a la minute or double-cook methods, finishing in the sauce.

Cooking

- Stir gently in the first couple of minutes of cooking time to avoid pasta sticking
- Use a pasta cooker with basket inserts for best results
- Steamers/combi ovens are not recommended

Double Cooking

- If possible, avoid rinsing pasta after par-cooking. Spread on sheet trays and cool in the walk-in before storage
- Toss pasta in a small amount of oil before chilling to prevent sticking during storage

Finishing

- Use more sauce - Because of the micro-engraved surface, Al Bronzo will absorb more sauce and flavor
- Marry pasta and sauce with reserved cooking water together over high heat just prior to service
- Get credit - let guests know you're serving Barilla Al Bronzo for a premium pasta experience
- Finish off the fire - add touches of extra-virgin olive oil, aromatic herbs and cheese

Bonus/cut specific

- Orecchiette shines in soups or en brodo applications
- Fusilloni's ridges hold sauces beautifully
- Bucatini and Spaghetti perform best cooked a la minute



Spaghetti



Bucatini



Orecchiette



Mezzi Rigatoni



Penne Rigate



Fusilloni

Cut	Cook To Order Time	Double Cook Time
Spaghetti	11-13 minutes	6 minutes
Bucatini	9-11 minutes	5 minutes
Orecchiette	12-14 minutes	6 minutes
Mezzi Rigatoni	15-17 minutes	7 minutes
Penne Rigate	13-15 minutes	7 minutes
Fusilloni	11-13 minutes	6 minutes

"The texture is just phenomenal, great flavor and appearance is beautiful."

- Chef Jasper Mirabile, Jasper's



For more information about Al Bronzo, recipes and more scan the QR Code

