



Made from the finest 100% durum semolina, fancy patent flour and eggs.

Designed to withstand steam tables, reheating and cook-chill applications.

ZEREGA

Quality is our main ingredient.

We've been making pasta for over 150 years and have picked up pasta tips from some of America's top chefs. Here are a few of our favorites...

- Experiment with new flavors in your favorite pasta recipes. Some examples: Instead of Cheddar, try Gruyere or Fontina in your Macaroni and Cheese. Rather than basil, try fresh cilantro or arugula in your pesto sauce.
- When cooking pasta for baked preparations, undercook it by two minutes. Your pasta will finish cooking to al dente perfection in the baking dish.
- If boiling pasta to reheat later, undercook it slightly. Toss drained pasta with 1 tablespoon of vegetable oil and refrigerate (up to 3 to 4 days) in a sealed container. To reheat, toss pasta into rapidly boiling water for one minute, drain, sauce and serve.
- Many chefs reserve a portion of pasta cooking water for a convenient way to thin or moisten accompanying sauces.
- Never rinse pasta under running water unless preparing a salad or stuffed pasta dish. Rinsing removes surface starch which helps sauce cling to pasta.
- Serve freshly grated Parmesan or Romano cheese at the table (cheese starts to lose its flavor within one half hour of grating). Consider adding individual cheese graters to each table, and let customers help themselves.

- 52360 10" Angel Hair - 5/4 lb.
- 52372 Farfalle (bowtie) - 2/10 lb.
- 52380 Cavatappi - 2/10 lb.
- 52395 Ditalini - 1/20 lb.
- 52535 Elbows - 2/10 lb.
- 52570 20" Egg Fettuccine - 1/10 lb.
- 52580 20" Spinach Fettuccine - 1/10 lb.
- 52610 10" Ribbed Lasagne - 12/1 lb.
- 52640 10" Linguine - 2/10 lb.
- 52675 1/16" Fine Noodles - 2/5 lb.
- 52745 1/4" Egg Noodles - 2/5 lb.
- 52770 1/2" Wide Noodles - 2/5 lb.
- 52772 Orecchiette - 2/10 lb.
- 52782 Orzo - 2/10 lb.
- 52790 Egg Pastina - 2/5 lb.
- 52805 Wheat Penne Rigate - 2/10 lb.
- 52812 Penne Rigate - 2/10 lb.
- 52815 Rigatoni - 1/20 lb.
- 52902 Rainbow Rotini - 2/10 lb.
- 52915 Small Shells - 2/10 lb.
- 52920 Medium Shells - 2/10 lb.
- 52990 10" Spaghetti - 2/10 lb.
- 53060 10" Thin Spaghetti - 2/10 lb.
- 53065 10" Wheat Spaghetti - 2/10 lb.
- 53095 Rotini Twist - 2/10 lb.
- 53200 10" Vermicelli - 2/10 lb.
- 53235 Cut Ziti - 2/10 lb.

INSTEAD OF	TRY	IN
Ziti	Mostaccioli Rigati	Hearty Baked Dishes
Rigatoni	Orecchiette or Penne	Tomato Sauced Dishes
Elbows	Radiatore or Gemelli	Salads & Mac and Cheese
Spirals	Cavatappi or Medium Farfalle	Pasta Salads
Wide Noodles	Large Egg Bows or Kluski	Baked Side Dishes
Spaghetti	Angel Hair or Fettuccine	Classic Sauced Dishes
Lasagne	Ribbed Lasagne or Jumbo Shells	Stuffed Pasta Recipes
Rice	Orzo or Small Shells	Side Dishes and Salads

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