



Cooking, Storage and Reheating Instructions for PASTA REA Pastas & Sauces

All of our products are made fresh using only the finest ingredients each Friday morning for Saturday's market and are designed to be consumed within 4 to 5 days from date of purchase. Here are some tips on how to best prepare and store our fresh pasta and sauce.

Semolina Pasta – Made from semolina flour, sea salt and purified water only. When kept refrigerated and covered semolina pasta will last at least 7 days, although it's best when consumed within 4 to 5 days after the date of purchase. If left unrefrigerated, the pasta may mold and be inedible. You can air dry semolina pasta, but results will vary. Our semolina pasta is designed to be consumed as a fresh product, but it can also be frozen in a sealed, air tight container or freezer bag for up to 30 days.

Egg Pasta & Flavored Pasta - Must be refrigerated as soon as possible after purchase. We do not recommend air drying egg or flavored pastas. You may freeze the egg and flavored pasta in a freezer bag and or a sealed air tight container for up to 30 days although it is designed to be consumed as a fresh product.

Cooking Instructions – We always suggest cooking your pasta to a perfect Al Dente texture but it should be prepared as you like it best. Cooking times will vary depending on the shape and freshness of the pasta and there are many factors that will affect the cooking time of your pasta. The best test to see if your pasta is ready is to give it a taste. Here are some good tips to get you started. For 1 pound of pasta bring 4 – 6 quarts of water to a rapid boil. Add 1 -2 tbsp. of sea salt and stir to dissolve salt. Add the pasta to the water and stir so pasta does not stick together and continue to stir occasionally during cooking process. Most of our pastas will cook to Al Dente within 3 – 5 minutes after submerging in the boiling water. Larger shapes like Rigatoni, Lumache or Fusilli may take longer depending on your preference. Strain the pasta as soon as it has reached the firmness you desire. Allow most of the water to drain, shaking to remove any excess. Add your drained pasta to the pre-warmed pasta sauce of your choice and then toss until well coated. Serve immediately.

(Please see page 2 for Pasta Rea sauce instructions.)

PASTA REA Marinara, Bolognese and Sunday Gravy reheating suggestions – All of our sauces may be frozen and will last in a well-sealed container for up to 30 days. All sauces are prepared and sold as fresh and best when consumed 3 – 7 days from date of purchase. You can reheat from a fresh or frozen state. For fresh, place sauce in an appropriate sized thick bottom stock pot. You may add a small amount of purified water, beef or chicken stock if needed to keep the sauce from sticking or becoming too thick during the reheating process. From frozen, rinse the container of sauce under warm water for about 1 – 2 minutes. This will allow the sauce to come free of the container and drop easily into the sauce pan. Follow the same procedure as fresh with the addition of water or stock. Bring both fresh or frozen sauces to a slow simmer and allow to simmer or just bubble on low flame for up to 30 minutes or until sauce and or meat are heated throughout. Be sure to stir sauce every few minutes. Allowing sauce to boil at a high temperature for an extended amount of time can cause your sauce to burn or become too thick.

Pesto and condiment sauces – Our Pesto Sauces will last refrigerated for up to 7 days in a sealed container. These sauces will freeze well and will last for some time in a sealed container in your freezer. You can try freezing Pesto in iced cube trays to create the perfect portion size. These frozen Pesto cubes can be added to a simmering sauce of your choice, stirring to dissolve. From a fresh state add the desired amount of pesto to our Marinara or Alfredo Cream and stir to incorporate. You may also serve our Pesto with your favorite pasta by simply tossing the fresh cooked pasta with pesto, a little bit of the pasta water or reduced white wine, butter and Parmesan cheese.

Alfredo and cream based sauce - All of our sauces may be frozen and will last in a well-sealed container for up to 30 days. All sauces are prepared and sold as fresh and best when consumed 3 – 7 days from date of purchase. You can reheat from a fresh or frozen state. From fresh, place sauce in an appropriate size thick bottom stock pot. You may add a small amount of purified water, milk or cream if needed to keep the sauce from sticking or becoming too thick during the reheating process. Bring to a **slow simmer** and allow to simmer on low flame for up to 30 minutes or until it is hot. Be sure to stir sauce every few minutes. From frozen, rinse the container of sauce under warm water for about 1 – 2 minutes. This will allow the sauce to come free of the container and drop easily into the sauce pan. Follow the same procedure as fresh with the addition of water, milk or cream. Bring both fresh and frozen sauces to a slow simmer and allow to simmer or just bubble on low flame for up to 30 minutes. Cream sauces are very delicate and require more attention when reheating. We do not use any artificial thickening agents or binders in our sauce and reheating at a high temperature may cause the sauce to burn or “break”. A broken sauce will separate resulting in an oily, grainy texture.

Providing great customer service is our #1 priority at PASTA REA and we are always open to learning new ways to improve. Please contact us at any time with questions, concerns or feedback. We would love to hear from you.

Mangia Bene!

Chef Tony Rea

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