

# Perfect pasta

<b>Equipment:</b> Large pot Colander Ladle Oven mitt Pasta scoop Serving bowls	<b>Ingredients:</b> 75 g spaghetti No 5 per person 6 litres water 1 teaspoon salt Olive oil Flavoured salt Lemon zest Herbs.
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## What to do:

1. Boil the Water – In a large pot, bring water to a boil. Stir in the salt until dissolved.
2. Stir the Pasta – Add the pasta to the water and stir a few times to prevent the noodles from sticking together.
3. Cook the Pasta – Cook the pasta for 10 minutes for spaghetti No. 5, stirring occasionally, until al dente.
4. To Serve – Save ½ cup of pasta water. Drain the pasta. Toss the pasta with olive oil, pasta water and a sprinkle of salt.