

CAPELLINI!!!!!!!!!!!!



Picture found at buzzle.com

To cook one billion pounds of pasta, I would need 75,000 Olympic size pools of water. I am studying pasta because I'm researching Italy and pasta is one of the main foods in Italy. I researched four main things about pasta. Those things are history, ingredients and preparation, description and recipe.

The first people to make pasta were the Etruscan people, in the 4th century B.C. The word pasta is an Italian term meaning of dough. Thomas Jefferson was the first person to introduce pasta to the United States

The main ingredients to make pasta are wheat and water. You mix it until it makes dough. After that you start

extruding it to flatten the dough. Then push the dough in the machine to make shapes. Then you start drying large layers of dough. Lastly you start packing and put the pasta in bags or boxes. Also to change the color of pasta you need tomato and spinach to make red or green.

The pasta I researched is capellini. The definition of capellini is fine hair. Capellini is long thin strands of pasta that are a little thicker than angel hair. Capellini is tanish-yellowish. Capellini goes best with cream sauces. It can also be used in salads and soup.

Capellini goes with so many other dishes. One dish it can go with is Japanese chili. Also capellini goes good with white-bait. In addition to those, capellini goes good with shrimp and creamy sauces. That sounds yummy! I have never tried capellini but now that researched it, it sounds yummy!