

Guide de cuisson passive des pâtes Panzani



**IL SUFFIT DE RESPECTER LE TEMPS DE CUISSON INDIQUÉ SUR LE PAQUET EN APPLIQUANT LA RÈGLE SUIVANTE :
50% EN CUISSON ACTIVE PUIS 50% DU TEMPS EN CUISSON PASSIVE.**

Forme de pâtes

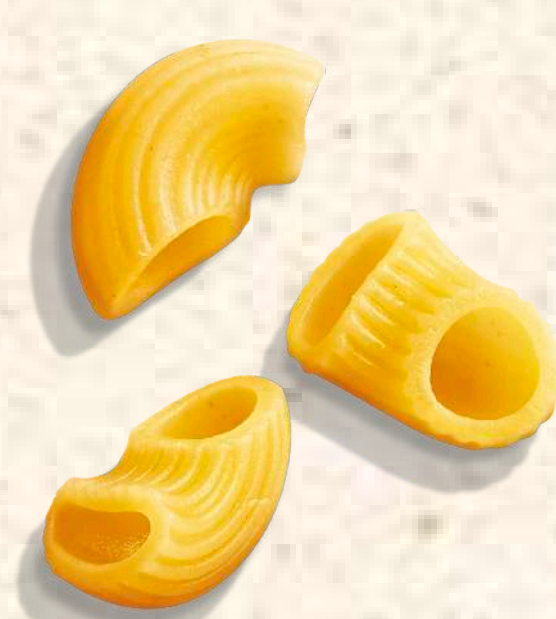
Temps de cuisson

Coquillettes



**4min active
4min passive**

Coudes rayés



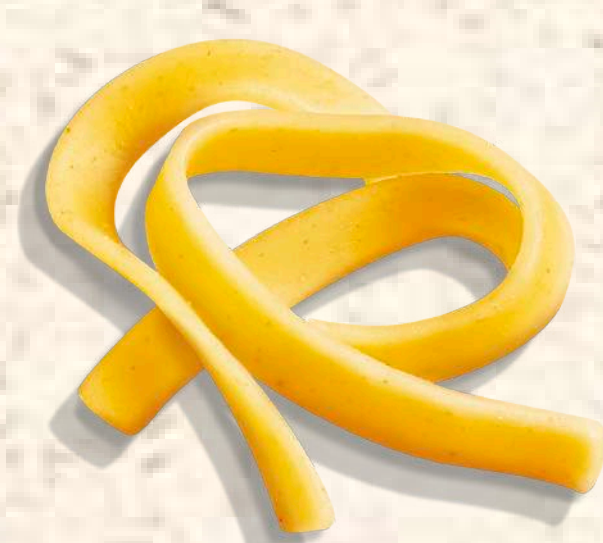
**5min active
5min passive**

Macaroni



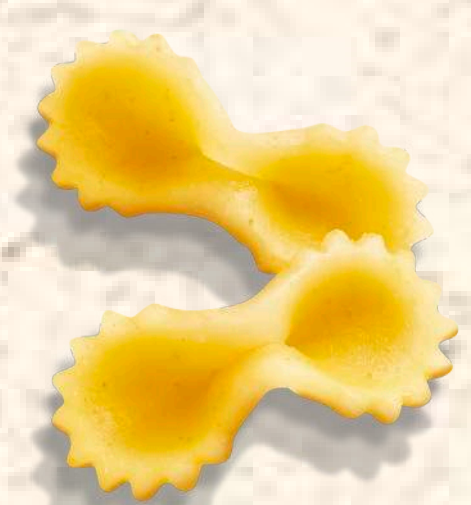
**4min active
4min passive**

Nouilles fines



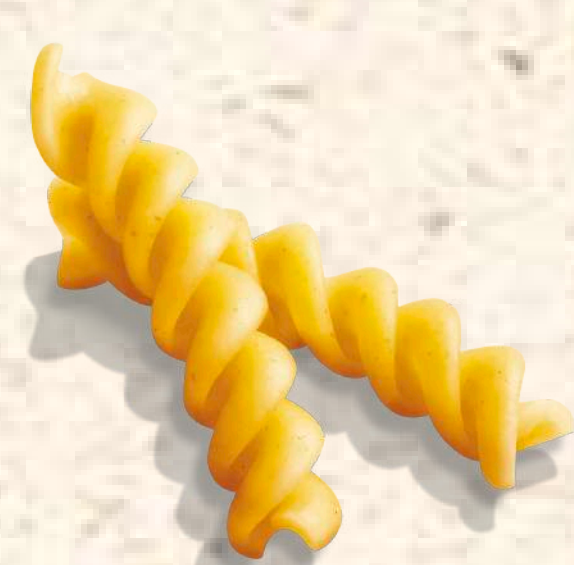
**4min active
4min passive**

Petits paniers



**4min active
4min passive**

Torti



**4min active
4min passive**

Torti Légumes



**4min active
4min passive**

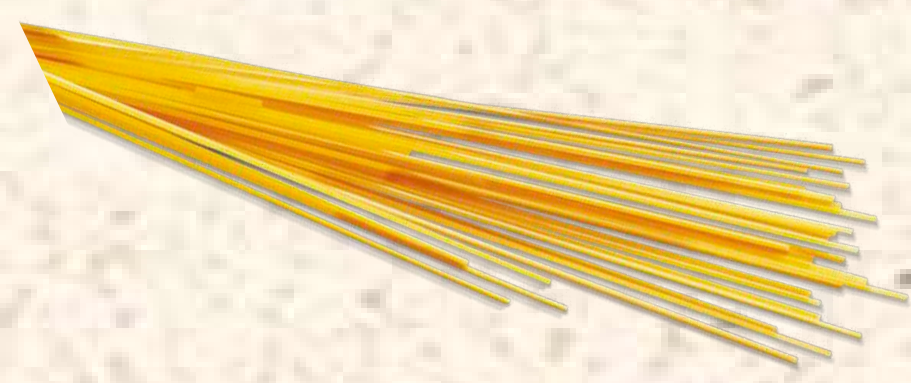


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Forme de pâtes

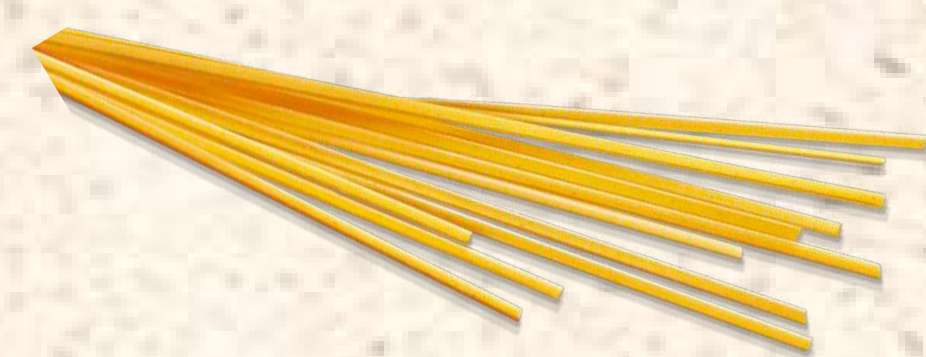
Temps de cuisson

Spaghetti



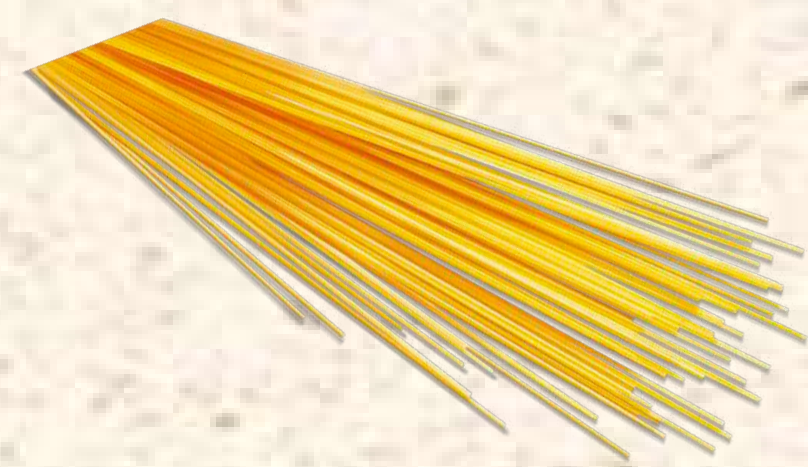
**5min active
5min passive**

Spaghetti Plat



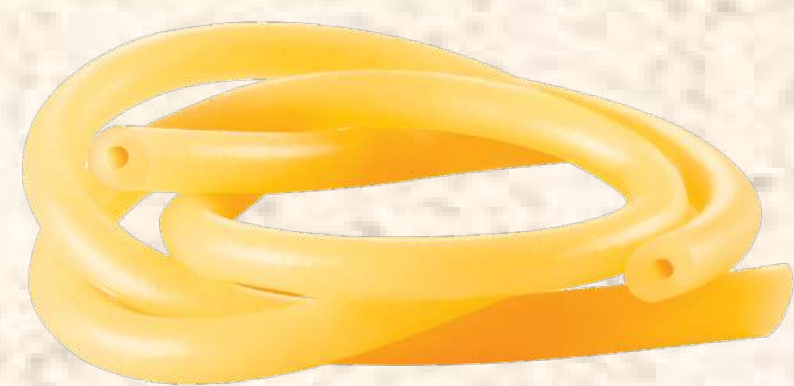
**5min active
5min passive**

Capellini



**3min active
3min passive**

Bucatini



**5min active
5min passive**

Fusilli



**3min active
3min passive**

Linguine



**5min active
5min passive**

Mafaldelle



**5min active
5min passive**

Tortiglioni



**6min active
6min passive**



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Forme de pâtes

Temps de cuisson

Spaghettoni

**5min active
5min passive**

Mini Penne

**4min active
4min passive**

Serpentini

**5min active
5min passive**

Mini Serpentini

**3min active
3min passive**

Serpentini

**5min active
5min passive**

Capellini

**3min active
3min passive**