# **Pasta**

## Ingredients

• Pasta (100g, 25 whole)

#### **Tools**

• Pot

## **Steps**

- 1. Dice Pasta with Knife
- 2. Put Water in Pot
- 3. With Stove Heat the content in Pot

# Bring water to boil.

- 4. Put Pasta in Pot
- 5. Put Salt in Pot
- 6. Stop when The pasta has boiled for 6-10 minutes or is al dente.
- 7. Sift content in Pot with Sifter
- 8. serve the content in Sifter