Pasta

Ingredients

- Pasta (100g, 25 whole)
- Salt (to-taste)
- Water (1I)
- Pot
- Stove
- Knife
- Sifter

Steps

- 1. Slice Pasta with Knife
- 2. Put Water in Pot
- 3. With Stove Heat the content in Pot <h1>Bring water to boil.</h1>
- 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. Put content in Pot in Sifter
- 8. Sift content in Sifter with Sifter
- 9. serve the content in Sifter