

# Tree of Pasta

Fundamentals of Italian Pasta Sauces

# Mid-fi prototype

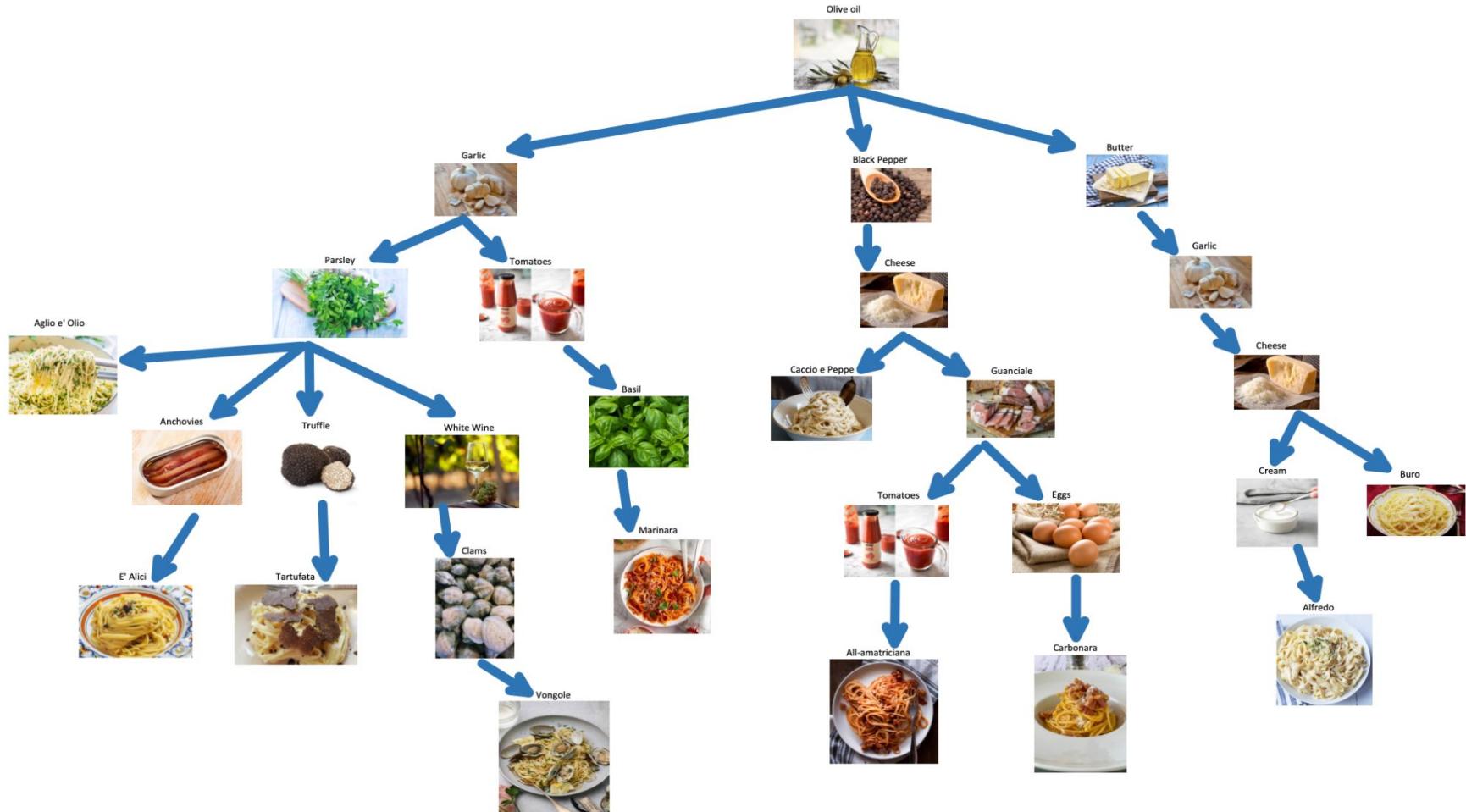
# **Teaching Component**

# Home Page

**The Tree of Italian Pasta Making.** Start with Olive oil, scale up and down the tree adding ingredients to your recipe, and once you reach a leaf node explore the recipe you discovered. There are 10 total recipes for the user to discover.



# Map of the Tree



# How to Scale the TOS

Example 1 - Start at the top of the tree and select a node



Olive Oil (**START COOKING**)

ADD

Garlic



ADD

Butter



ADD

Black Pepper



# Let's Select Garlic and scale down the tree



Olive Oil (**START COOKING**)



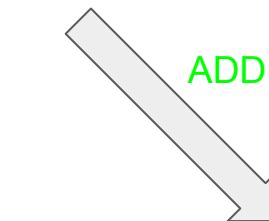
ADD

Garlic



ADD

Butter

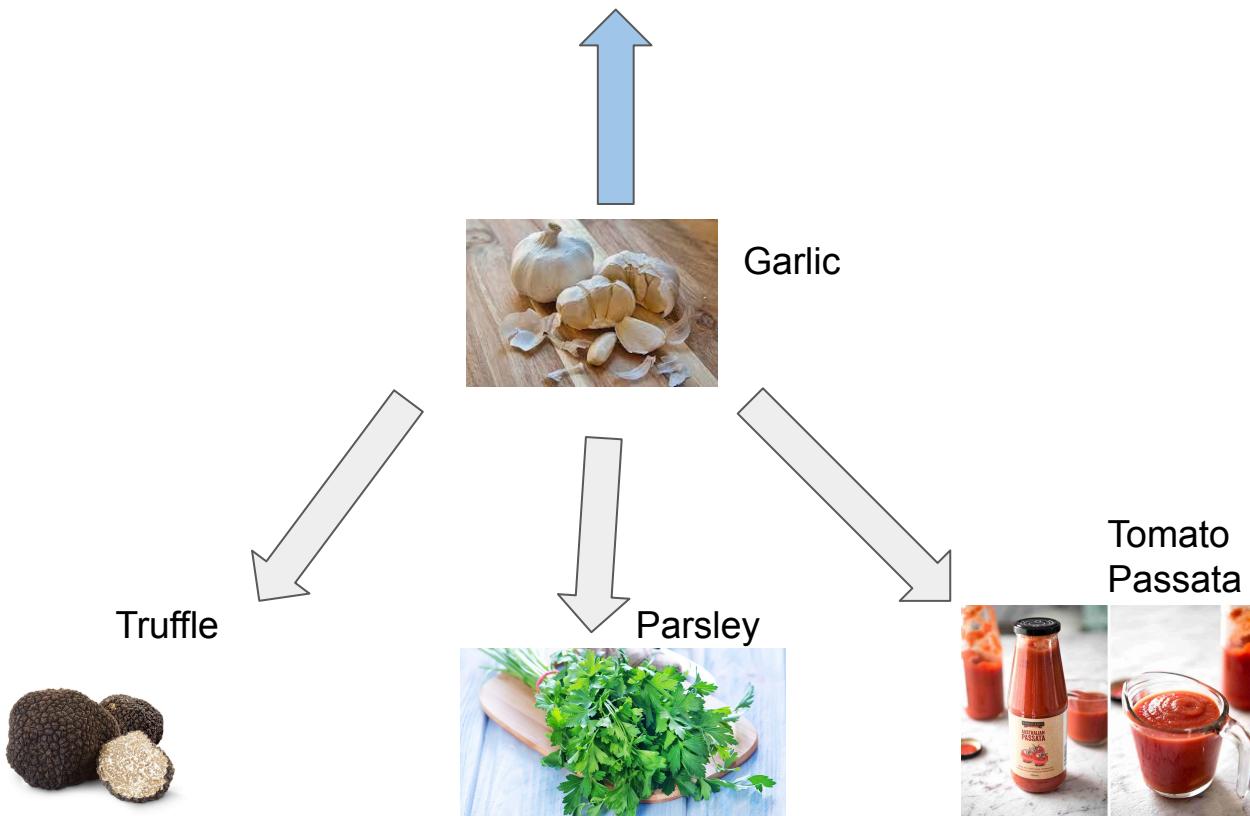


ADD

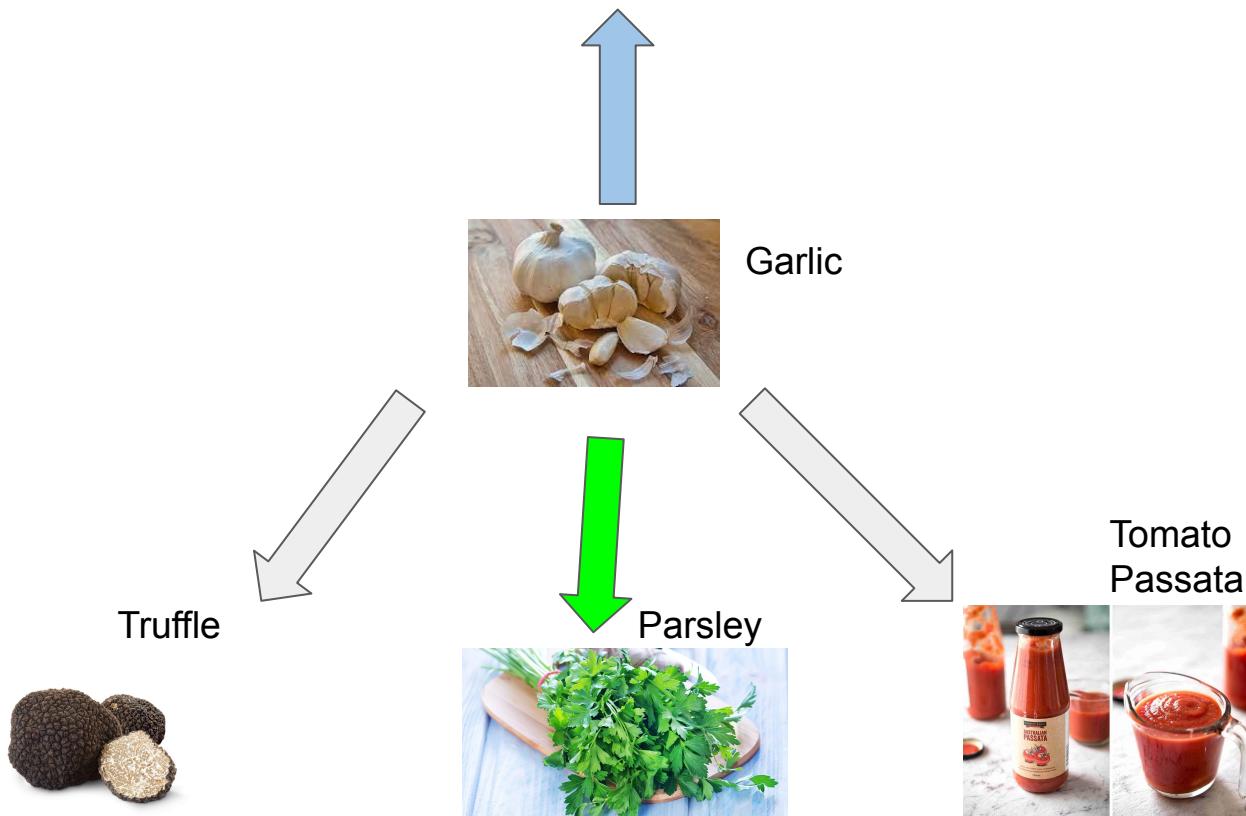
Black Pepper



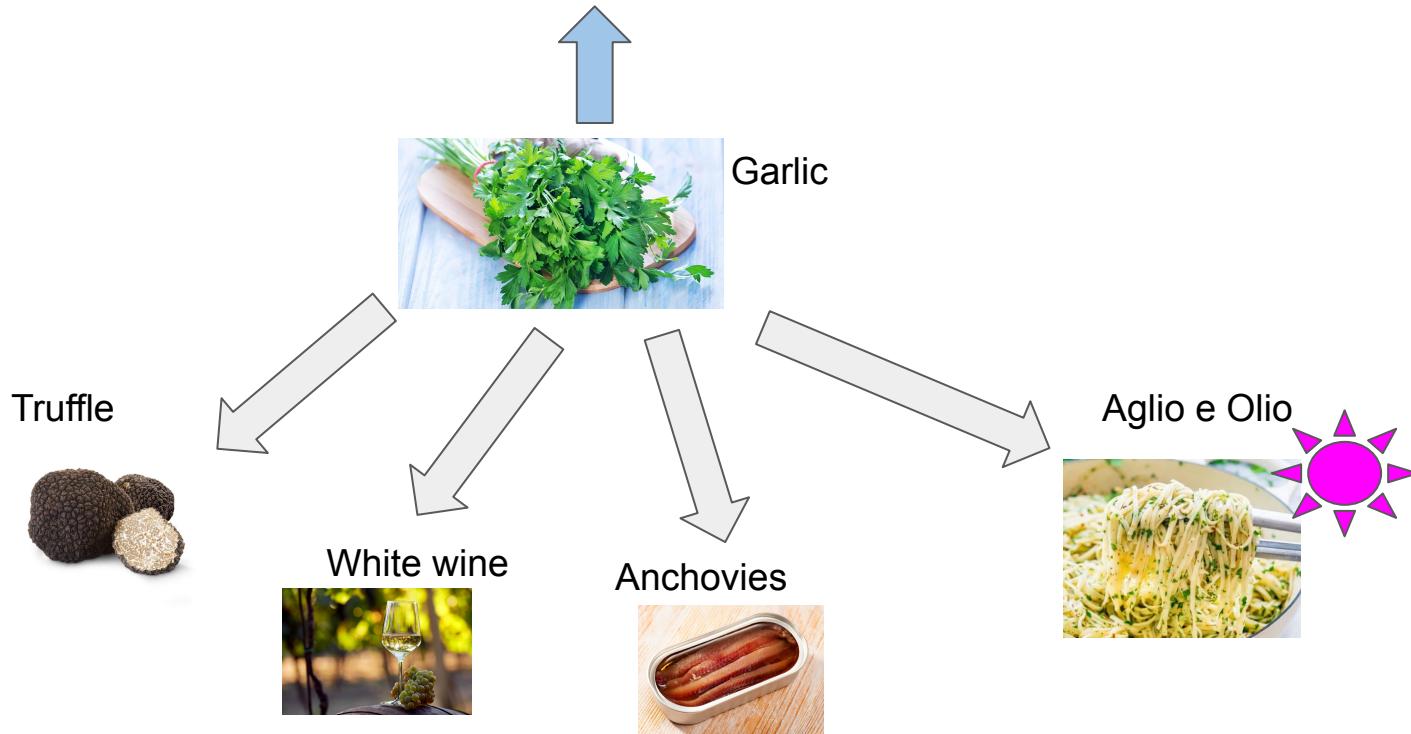
**At this stage we can continue scaling down, or revert back up our tree.**



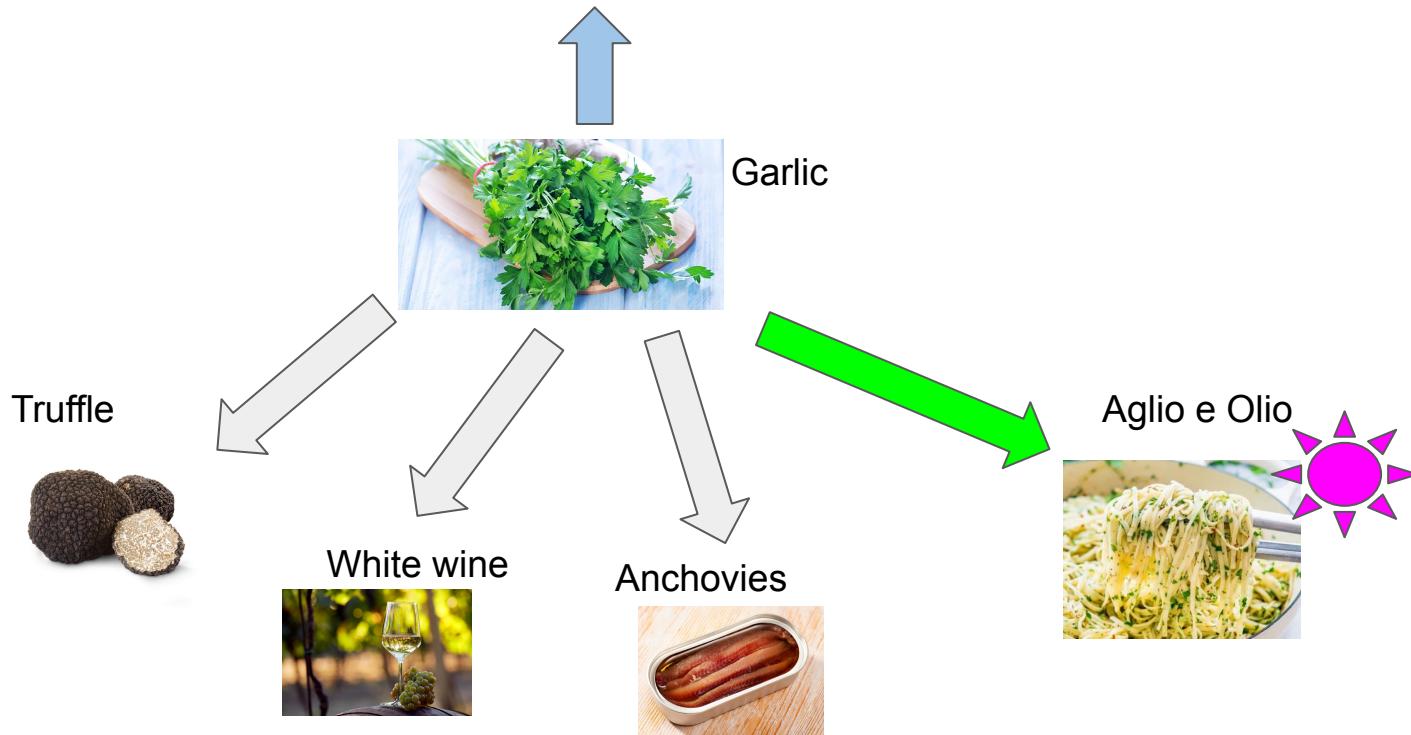
# Let's select Parsley and scale down the tree.



**At this point we notice we have reached our first leaf node, marked by a pink sun. This means we have parsed all the ingredients needed in order to make this pasta**



# Let's select the leaf node



# This will open up a recipe for the user to learn how simple it is to make the pasta.

1. Prepare a pot of boiling water, and add a good amount of salt.
2. In a separate pan, add in your **Olive Oil**. Turn flame to medium
3. Mince your **garlic**, and saute in the olive oil for 3 minutes until fragrant. Turn off the flame once it's lightly golden.
4. Place your pasta in the cooking water and cook per instructions.
5. On a cutting board, chop up your **parsley**.
6. Once the pasta is cooked. Transfer it directly into the garlic olive oil, with two tablespoons of water. Turn the flame back on and mix vigorously.
7. Once the added water has evaporated, turn the flame off.
8. Toss in the parsley and mix. Add salt to taste.



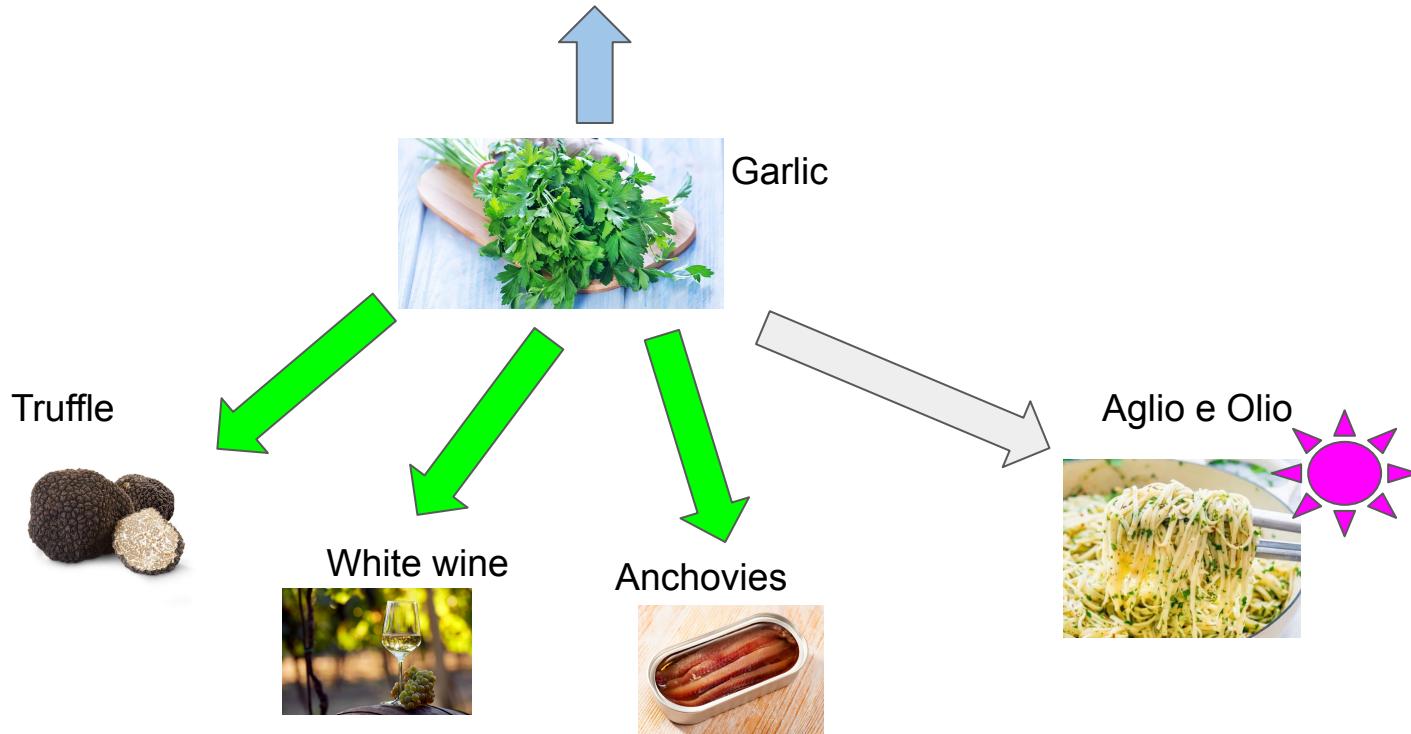
# Select the “Go Back” arrow to return to the tree.

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[Go Back](#)

**Continue scaling up and down the tree, discovering more recipes and learning how they are all related in one way or another.**



# **Quizzing Component**

## **Main idea** - Pasta addition and subtraction

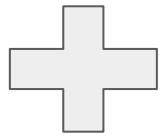
**Thesis:** by understanding the ingredients in each pasta dish, and how similar some pasta dishes are to one another, we can simplify all the pasta's and cement the subtle differences between these iconic recipes.

# **Quiz Part 1 - Beginner**

# Question 1



Aglio e Olio



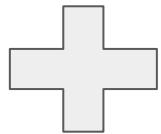
Truffle



# Answer 1



Aglio e Olio



Truffle



Tartufata

## Question 2



E' Alici



Anchovies



?

# Question 2



E' Alici

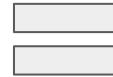
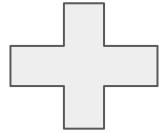


Anchovies



Aglio e Olio

# Question 3

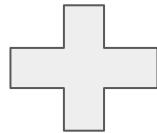


Buro

Cream



# Answer 3



Buro



Cream



Alfredo

# **Quiz Part 2 - Intermediate**

# Question 4



Olive oil



Garlic



Parsley



E' Alici

# Answer 4



Olive oil



Garlic



Parsley



Anchovies



E' Alici

# Question 5



?

Olive oil



Tomatoes



Basil



Marinara

# Answer 5



Garlic



Tomatoes



Basil



Marinara

# Question 6



?



?



Cacio e' Peppe

Carbonara

# Answer 6



Caccio e' Peppe



Guanciale



Eggs



Carbonara

# Question 7



Carbonara



Eggs



Tomatoes



# Answer 7



Carbonara



Eggs



Tomatoes



All-amatriciana

# Question 8



?

Olive oil



Garlic



Cheese



?



Alfredo

# Answer 8



Olive oil



Butter



Garlic



Cheese



Cream



Alfredo

# **Quiz Part 3 - Advanced**

## Question 9

Once you add some of the pasta water back your cooked pasta in the sauce pan, what is the most important condition before adding the grated cheese, creating an emulsion (creamy sauce)?

1. Make sure the pasta water is boiling so the cheese melts
2. Make sure all the pasta water has evaporated so the sauce is not watery
3. Make sure the water is warm, but no boiling as the cheese won't emulsify
4. Make sure to add a little more olive oil to act as an emulsifying agent

## Answer 9

Once you add some of the pasta water back your cooked pasta in the sauce pan, what is the most important condition before adding the grated cheese, creating an emulsion (creamy sauce)?

1. Make sure the pasta water is boiling so the cheese melts
2. Make sure all the pasta water has evaporated so the sauce is not watery
  - a. Remember: Cheese will not emulsify if the water is above 60C (boiling ~100C)
3. Make sure the water is warm, but no boiling as the cheese won't emulsify
4. Make sure to add a little more olive oil to act as an emulsifying agent

## Question 10

What type of cheeses are typically used in Carbonrara vs. Caccio e' Peppe?

1. Parmeseanio Regginao for both
2. Percorino Romano for Carbonara and Grana Padano for Caccio e Peppe
3. Parmeseanio Regginao for Carbonara and Pecorino Romano for Caccio e Peppe
4. Grana Padano For Carbonara and Parmeseanio Regginao for Caccio e Peppe

## Question 10

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2. Percorino Romano for Carbonara and Grana Padano for Caccio e Peppe
3. Parmeseanio Regginao for Carbonara and Pecorino Romano for Caccio e  
Peppe
  - a. Remember: you can use any cheese you like when making pasta - this is just the traditional way if you don't want to upset Italians
4. Grana Padano For Carbonara and Parmeseanio Regginao for Caccio e Peppe

# Question 11

Fill in the steps for making **Pasta Carbonara**

1. Add in a tablespoon of \_\_\_\_\_ and all your Guanciale.
2. Once the \_\_\_ is nice and crispy, remove it from the cooking pan.
3. Add back in to your pan the cooked \_\_\_\_ and a spoonful of the  
\_\_\_\_\_.
4. Bring the pan to a low heat.
5. In a separate bowl, whisk together the \_\_\_\_\_ and the \_\_\_\_\_.
6. Slowly start to add the mass from step 5 to the pan, tossing the pasta to create an emulsion.
7. Finally, add back the Guanciale with a teaspoon of its fat, and of course the \_\_\_\_\_ before serving.

Black Pepper



Guanciale



Olive oil



Pasta Water



Pasta



Eggs



Parmesan



# Answer 11

Fill in the steps for making **Pasta Carbonara**

1. Add in a tablespoon of Olive oil and all your Guanciale.
2. Once the Guanciale is nice and crispy, remove it from the cooking pan.
3. Add back in to your pan the cooked Pasta and a spoonful of the Pasta Water.
4. Bring the pan to a low heat.
5. In a separate bowl, whisk together the Eggs and the Parmesean.
6. Slowly start to add the mass from step 5 to the pan, tossing the pasta to create an emulsion.
7. Finally, add back the Guanciale with a teaspoon of its fat, and of course the Black Pepper before serving.

Black Pepper



Guanciale



Olive oil



Pasta Water



Pasta



Eggs



Parmesean



# Question 12

Fill in the steps for making **Pasta Vongole**

1. Add in a tablespoon of Olive oil and all your minced \_\_\_\_\_.
2. Sauté for 3 minutes, and add in your \_\_\_\_\_ to sauté for another 3 minutes.
3. Once done, add in your \_\_\_\_\_, bring to a boil and close the lid for at least 5 minutes.
4. Remove the lid, and set your clams to the side in a separate bowl.
5. Keep the flame on high and add in your \_\_\_\_\_ only when the liquid in the pan is boiling. You may reduce this liquid for a more concentrated flavor.
6. Once the pasta is finished cooking in the liquid, and the sauce is thicker than water, add back in your cooked clams and \_\_\_\_\_. Toss one more time and serve.

Garlic



Parsley



White Wine



Pasta



Clams



# Answer 12

Fill in the steps for making **Pasta Vongole**

1. Add in a tablespoon of Olive oil and all your minced Garlic.
2. Sauté for 3 minutes, and add in your Clams to sauté for another 3 minutes.
3. Once done, add in your White Wine, bring to a boil and close the lid for at least 5 minutes.
4. Remove the lid, and set your clams to the side in a separate bowl.
5. Keep the flame on high and add in your Pasta only when the liquid in the pan is boiling. You may reduce this liquid for a more concentrated flavor.
6. Once the pasta is finished cooking in the liquid, and the sauce is thicker than water, add back in your cooked clams and Parsley. Toss one more time and serve.

Garlic



Parsley



White Wine



Pasta



Clams

