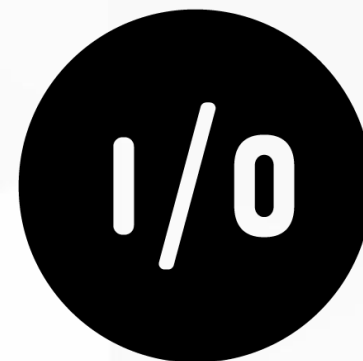




DrupalCon
GLOBAL 2020

Pasta al amazeo.io

with Vincenzo De Naro Papa



amazeo.io



PastaOps | PaaS (Pasta as a Service)

What was built:

“**PastaOps**” is an attitude we developed in amaze.io, because we care about food culture.

We are still looking how to join Kubernetes and Pasta (Paas)

Impact created:

Improve how to cook good “pasta” recipes and avoid common mistakes



First goal | Avoid common mistakes

Common mistakes cooking “pasta”

- Putting pasta in a cold or not boiling water
- Not using enough water
- Not salting the water or, worst, salting pasta later(!)
- Not stirring it
- Overcooking pasta (worst error!)
- Discard pasta water (we will see how to use it!)

Links: <https://www.eatthis.com/cooking-pasta-mistakes>



Second goal | Choose the ingredients

Common mistakes cooking “pasta” (2nd part)

- Bread and Pasta, 99,99% of the cases are not in the same dish. NEVER!
- Unless you're cooking “cream and ham” pasta, avoid cream (milk is allowed)
- BBQ Sauce or Ketchup are not Tomato sauce (please don't do this!)
- It's hard to find an original italian pasta recipe with chicken (fried it's better)
- Pasta 99% of the cases must be boiled. Don't do “one pot” or baked pasta.
- Best recipes are made by simple and few ingredients (check it out next slides!)

Links: <https://www.youtube.com/watch?v=MyPKPRv0q7s>

The image features a central white hexagonal area containing text. This area is surrounded by a colorful geometric border composed of various triangles in shades of blue, green, yellow, orange, and pink. Additionally, there are two small clusters of colorful triangles, one at the top and one at the bottom center of the white hexagon.

Let's cook Carbonara Pasta



Typical Roman Pasta recipes

“Pecorino romano”



Black pepper



“Cacio e pepe”





Typical Roman Pasta recipes

“Cacio e Pepe”



Guanciale di maiale
(Pork Cheek)



“Gricia”





Typical Roman Pasta recipes

“Gricia”



Eggs



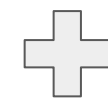
“Carbonara”





Typical Roman Pasta recipes

“Gricia”



Peeled tomatoes



“Amatriciana”





Types of Pasta “Lunga”

“Spaghetti”



“Bucatini”



“Linguine”





Types of Pasta “Corta”

“Rigatoni”



“Maccheroni”



“Penne”





Keep it simple!

Ingredients for Carbonara pasta

- **Pasta** (Bucatini, Linguine or Spaghetti) 80g / 0.18lbs
- **Pecorino Romano** (Roman Sheep cheese) 20g / 0.045lbs
- **Black Pepper** and **Salt**
- **Guanciale** di Maiale (Pork Cheek) 100g / 0.22lbs
- **Uova** (Eggs) 2 yolks
- **NO** Cream, **NO** Onion, **NO** Garlic, **NO** Parmesan or Cheddar



(*) quantities are per person

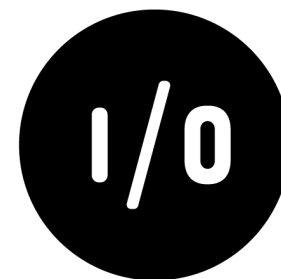


Procedure

- Boil water and salt it
- Cut guanciale (pork cheek) in thick slices (1cm / 0.40inches)
- Brown the guanciale in a pan (pay attention to not burn otherwise it will become bitter)
- Put the pasta into the water
- In a bowl put 2 yolks, the cheese, a spoon of cooking water and mix
- Take the pasta “al dente” from the pot without drain it, put in the pan where you browned the guanciale and toss it
- Pour the yolks and mix by adding a bit of cooking water to get a creamy sauce
- Grate pepper and cheese...and Buon Appetito :)



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Systems Engineer



amazee.io

CIAO!



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