



storage & cooking

Stuffed Pastas (Ravioli and Tortellini)

If you're planning to eat your pasta within 24 hours, storing it in the refrigerator is the best option. I recommend refrigerating fresh pasta only if you know it will be consumed within a day of making it.

To Cook from fresh

Bring a pot of salted water to a boil and cook the pasta for 4–5 minutes. Remove carefully and toss with your favorite sauce.

If you won't be eating the pasta within 24 hours, freezing is the better option. Line a sheet tray or container with parchment or wax paper and lightly sprinkle the bottom with any excess semolina flour to prevent sticking. Arrange the pasta in a single layer and freeze until firm, then transfer to an airtight container or freezer bag for longer storage.



Stuffed Pastas (continued)

Place your pasta in a single layer so the pieces are not touching each other. Freeze uncovered for 8 hours. Once fully frozen, transfer the pasta from the sheet tray to a zip-top bag or airtight container for storage. For best results, use within 2 months.

To Cook from frozen

Do not thaw the pasta before cooking. Cook directly from frozen in salted, boiling water for 10–12 minutes, or until heated through. Taste one piece to ensure the filling is hot all the way through. Once cooked, toss with your favorite sauce.

Extruded Pastas

Extruded pastas will last up to 1 week in the refrigerator. Store them in an airtight container and cook in salted, boiling water for 2–3 minutes before adding to your favorite sauce.