



GLUTEN FREE
GREAT TASTE. MADE WITH CORN & RICE

Tips for Success

WHEN COOKING WITH GLUTEN FREE PASTA

Having gluten-free options is no longer optional for foodservice operators. Now Barilla, the #1 brand of gluten-free pasta,¹ is available in foodservice. Serve your guests the brand you both trust for taste, texture and performance.

TIPS AND TECHNIQUES FROM THE CHEF

For many consumers, going gluten free has meant giving up on pasta or settling for substandard quality, texture and taste. Here are a few tips and techniques for cooking with Barilla® Gluten Free pasta that will delight your customers and have them coming back for more.

- ▶ Agitate the pasta during the first 1-2 minutes of cooking to achieve balanced distribution and avoid clumping.
- ▶ Add your sauce immediately after draining your gluten free pasta. Too much time in the skillet can lead to over-thickening of the sauce.
- ▶ Serve pasta salads at room temperature to maintain optimal texture.
- ▶ Double-cook gluten free pasta as you would traditional pasta, just reheat and serve it quickly.
- ▶ Keep your gluten free pasta dishes separate from other foods in your kitchen to avoid cross-contamination.



SKU/ITEM	DISTRIBUTOR CODE	PRODUCT DESCRIPTION	UPC CODE	SIZE/PACK	PACKS/CASE
1000-01-1277		Spaghetti	076808-003888	12	12
1000-01-1509		Penne	076808-003895	12	8
1000-01-1510		Rotini	076808-003901	12	8
1000-01-1512		Elbows	076808-003918	12	8
1000-01-3586		Fettuccine	076808-006254	12	12
1000-01-5080		Oven Ready Lasagne	076808-007930	10	12

"We have been using the Barilla gluten free pasta since we started our business in February of 2016. We now use their elbows, penne and rotini, and make about 20,000 pasta meals a week. Our customers love our pasta dishes and comment all the time that they can't believe it is really gluten free. Barilla's pasta is one of the only Gluten Free pastas we tested that allowed us to achieve a true "Al Dente" texture which ensures that it eats well after reheating – a critical factor in our concept."

CHIEF CULINARY OFFICER, EAT FIT GO
Karl Marsh CRC

Visit BarillaFS.com
for great Gluten Free
pasta recipes!



1. Nielsen X/AOC data ending 3/3/18