

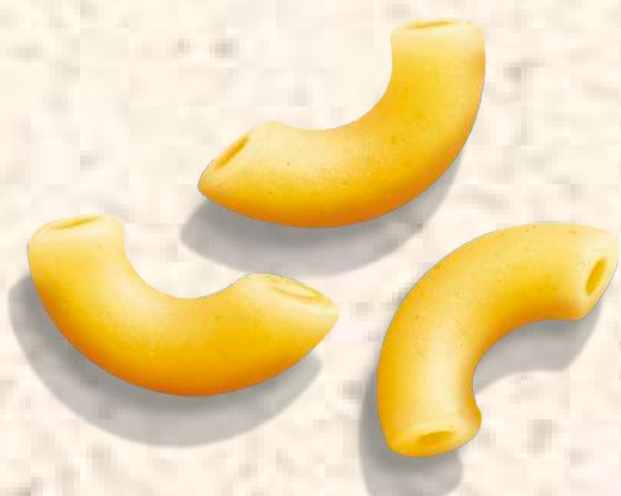


# Guide de cuisson passive des pâtes Panzani

## Forme de pâtes

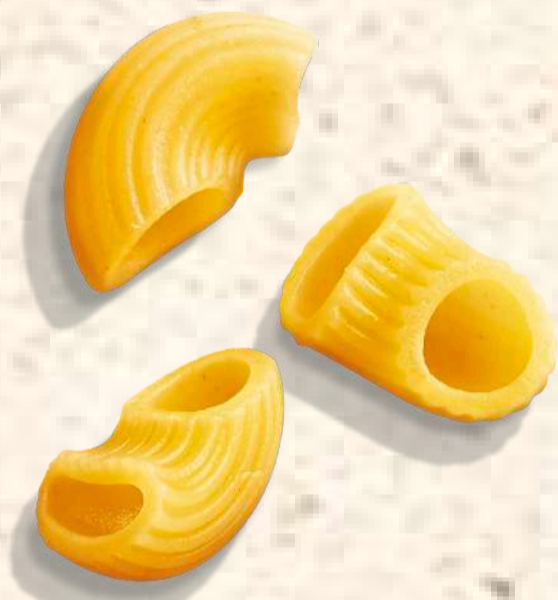
## Temps de cuisson

**Coquillettes**



**4min active  
4min passive**

**Coudes rayés**



**5min active  
5min passive**

**Macaroni**



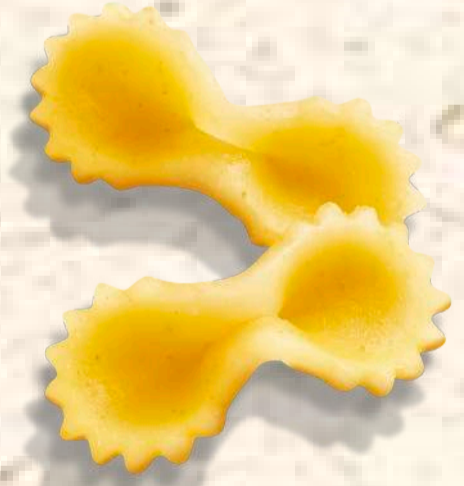
**4min active  
4min passive**

**Nouilles fines**



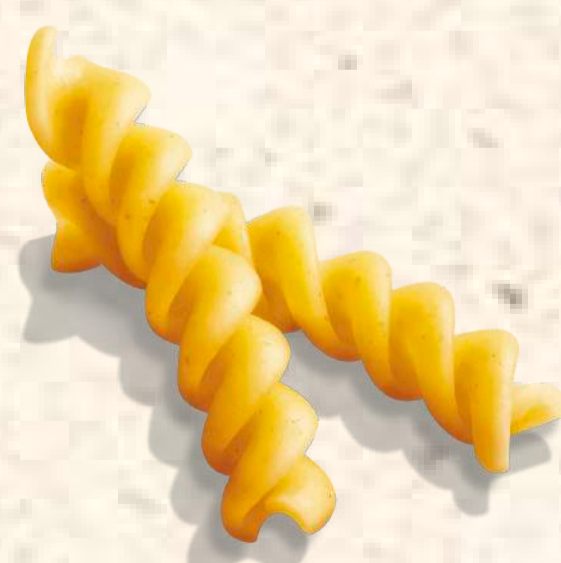
**4min active  
4min passive**

**Petits paniers**



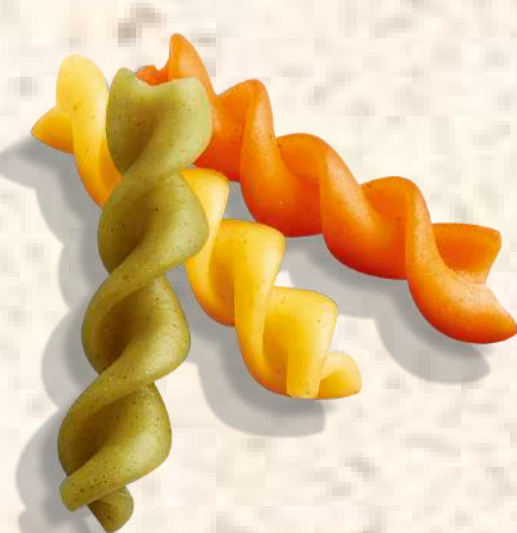
**4min active  
4min passive**

**Torti**



**4min active  
4min passive**

**Torti Légumes**



**4min active  
4min passive**

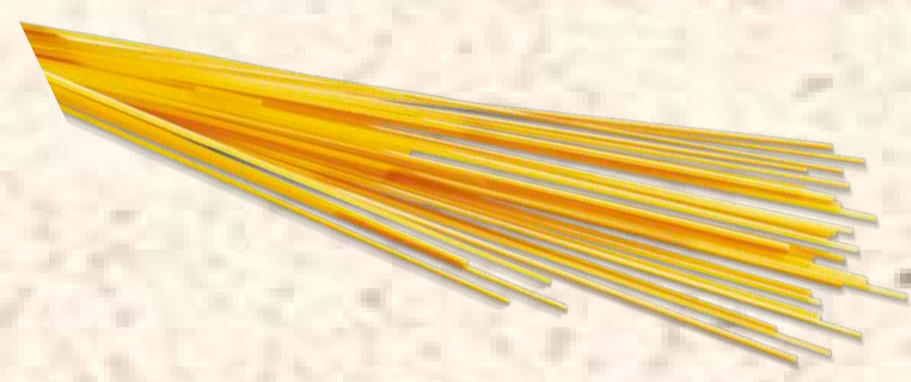


# Guide de cuisson passive des pâtes Panzani

## Forme de pâtes

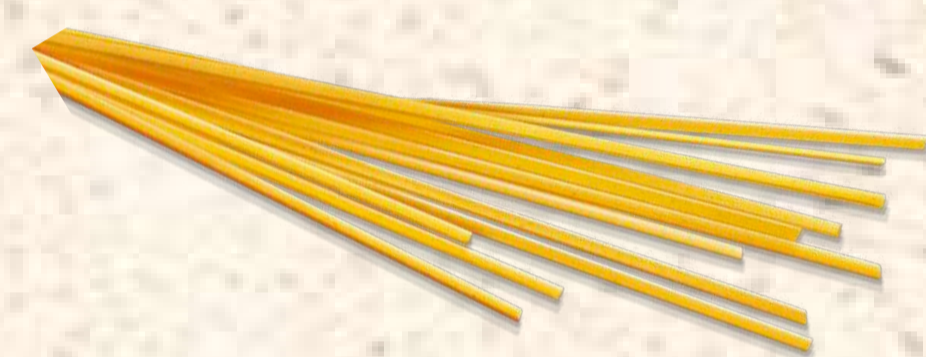
## Temps de cuisson

**Spaghetti**



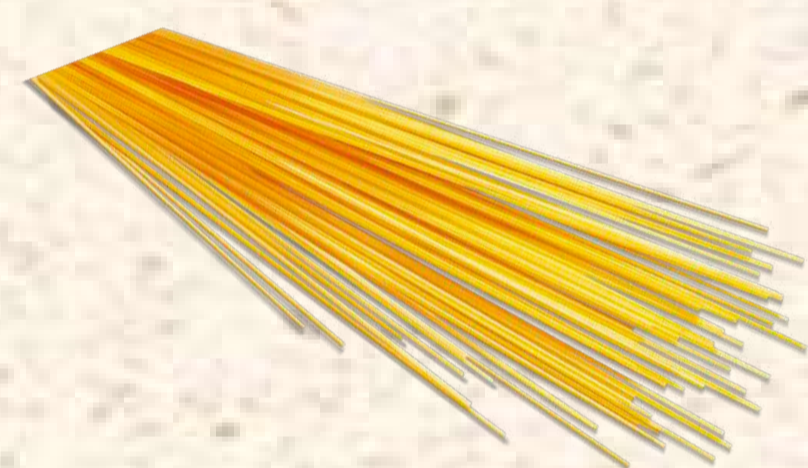
**5min active  
5min passive**

**Spaghetti Plat**



**5min active  
5min passive**

**Capellini**



**3min active  
3min passive**

**Bucatini**



**5min active  
5min passive**

**Fusilli**



**3min active  
3min passive**

**Linguine**



**5min active  
5min passive**

**Mafaldelle**



**5min active  
5min passive**

**Tortiglioni**



**6min active  
6min passive**



# Guide de cuisson passive des pâtes Panzani

## Forme de pâtes

## Temps de cuisson

**Spaghettoni**

**5min active  
5min passive**

**Mini Penne**

**min active  
min passive**

**Serpentini**

**5min active  
5min passive**

**Mini Serpentini**

**3min active  
3min passive**

**Serpentini**

**5min active  
5min passive**

**Capellini**

**3min active  
3min passive**