

## ***Pasta shapes***

See how many of these pasta shapes you can name on your own using the names over the page, then use the internet to find the rest.



Tagliatelle



Cellentani



Anelli pasta



Gemelli



Penne



Risoni



Vermicelli



Pappardelle



Fusilli



Linguine



Bucatini



Ricciolini



Pipe rigate (elbow shells)



Trenne

# Pasta shapes

Now see how much of the table below you can fill in

| Type of pasta              | Description                                                | Used for                                                                                                               |
|----------------------------|------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|
| Anelli pasta               | Small rings of pasta                                       | Soups and salads                                                                                                       |
| Bucatini                   | Hollow spaghetti                                           | Any sauce dishes, especially thick and chunky sauces, ideal for Casseroles and stir-frys                               |
| Cannelloni                 | Large stuffable tubes                                      | Very versatile - used for stuffing with any filling, savoury or sweet                                                  |
| Cellentani                 | Corkscrew shaped tube                                      | Often served with pesto sauces                                                                                         |
| Conchiglie (Shells)        | Large stuffable sea shells                                 | Soups or meat and sauce pasta dishes                                                                                   |
| Farfalle                   | Bow tie or butterfly shaped                                | Casseroles, meat sauce, baked pasta, soups, stir-fry                                                                   |
| Fettuccine                 | Ribbon of pasta approx. 1cm wide                           | Good for thick, cheesy, and creamy sauces.                                                                             |
| Fusilli                    | Short lengths of twisted pasta                             | Good with big, chunky sauces or spicy sauces.                                                                          |
| Gemelli                    | Two short stands of pasta twisted together                 | Good with big, chunky sauces or spicy sauces.                                                                          |
| Gnocchi                    | Small dumpling                                             | Suitable for any sauce, tomato, cheese, pesto, cream                                                                   |
| Lasagna                    | Large flat rectangular shaped                              | Good for thick, cheesy, and creamy sauces.                                                                             |
| Linguine                   | Flattened oval shaped spaghetti                            | Good for thick, cheesy, and creamy sauces.                                                                             |
| Macaroni                   | Hollow elbow-shaped pasta                                  | Top with any sauce, bake, or put in soups, salads and stir-fry dishes. Traditionally used to make Macaroni and Cheese. |
| Pappardelle                | Thick flat ribbon                                          | Good for thick, cheesy, and creamy sauces.                                                                             |
| Penne                      | Medium length tubes with diagonally cut ends               | Good with big, chunky sauces or spicy sauces.                                                                          |
| Pipe rigate (elbow shells) | Large elbow macaroni that have been pinched off at one end | Good with big, chunky sauces or spicy sauces.                                                                          |
| Ravioli                    | Shapes stuffed with different fillings                     | Meat, vegetable or cheese stuffing ideal with a sauce or in a casserole.                                               |
| Ricciolini                 | Short wide noodles with a 90 degree twist                  | Good with big, chunky sauces or spicy sauces, captures bits of sauce in curves and spaces.                             |
| Rigatoni                   | Long hollow tube shaped pasta                              | Good with big, chunky sauces or spicy sauces.                                                                          |
| Risoni                     | Rice shaped pasta                                          | Ideal for soup as firm and small in shape so will hold up to being in liquid for a long period of time.                |
| Rotelle                    | Wagon wheel shaped pasta                                   | Good with big, chunky sauces or spicy sauces, captures bits of sauce in curves and spaces.                             |
| Spaghetti                  | Most common type of noodle                                 | Best for tomato or light cream sauces and meat sauce.                                                                  |
| Tagliatelle                | Ribbon fairly thinner than fettuccine                      | Good for thick, cheesy, and creamy sauces.                                                                             |
| Tortellini                 | Ring shaped pasta stuffed with a filling                   | Meat, vegetable or cheese stuffing ideal with a sauce or in a casserole.                                               |
| Trenne                     | Penne shaped as a triangle                                 | Good with big, chunky sauces or spicy sauces.                                                                          |
| Vermicelli                 | Thinner than spaghetti                                     | Best for tomato or light cream sauces and meat sauce.                                                                  |