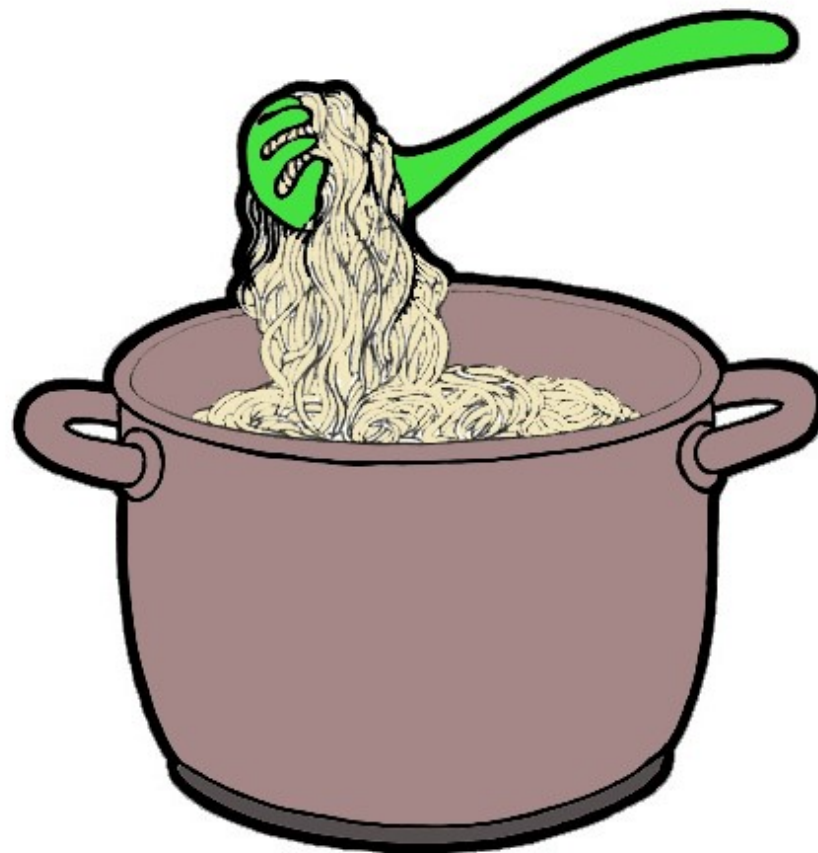


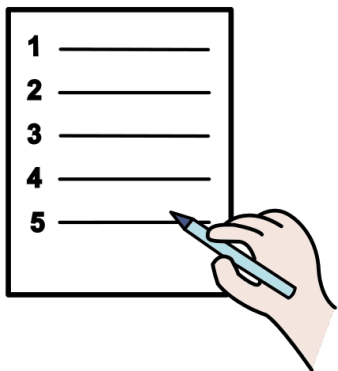
Keitetty spagetti tai pasta

4 annosta

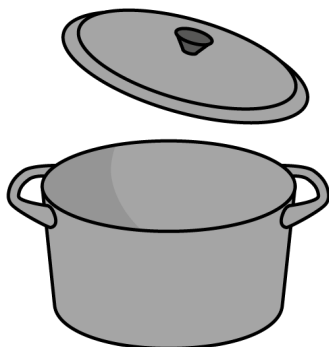


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TYÖVÄLINEET JA TARVIKKEET



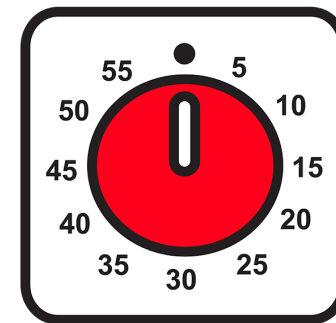
iso kattila



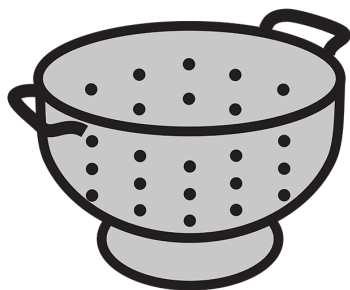
puinen haarukka tai kauha



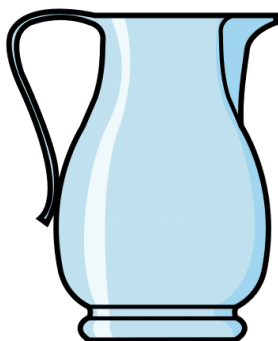
ajastin / munakello



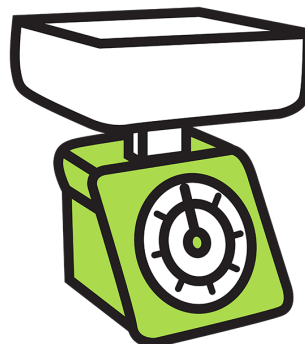
lävikkö



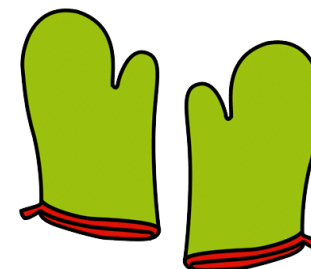
mittakannu



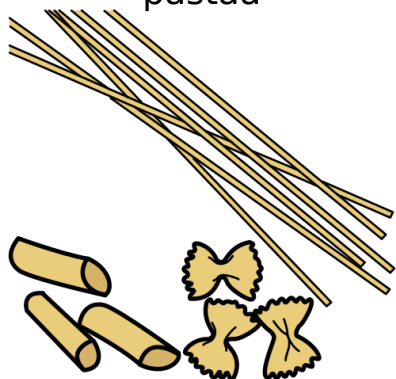
vaaka



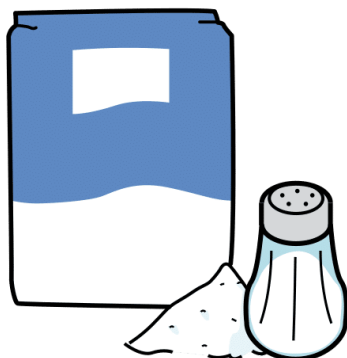
patakintaat



400 grammaa spagettia tai pastaa



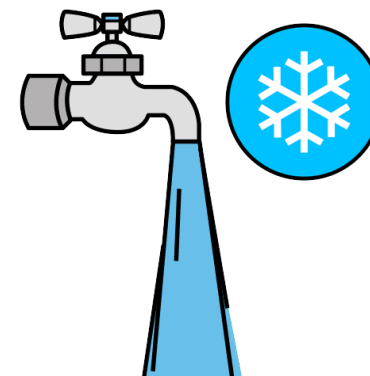
1 teelusikallinen suolaa



1 ruokalusikallinen ruokaöljyä

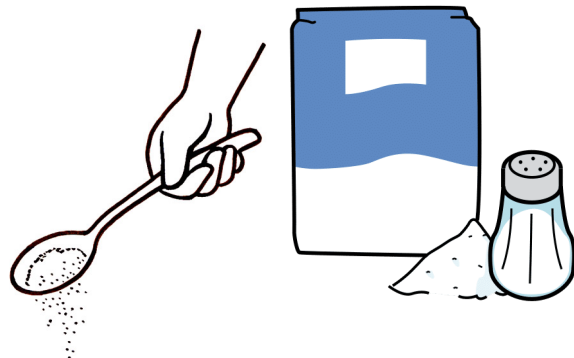


2 litraa kylmää vettä





2 litraa vettä

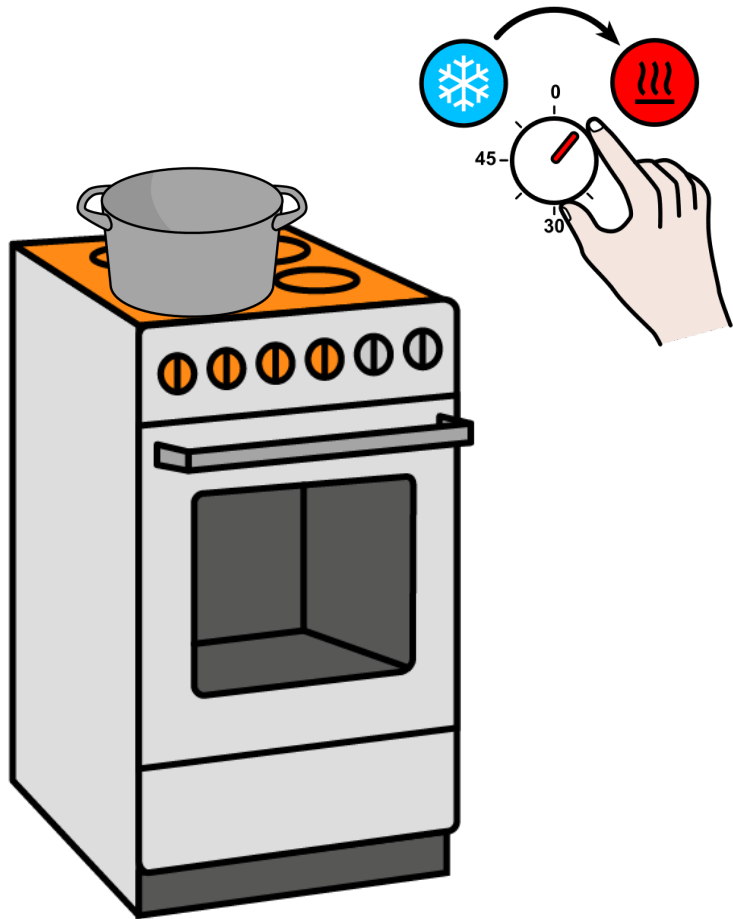


1 tl suolaa

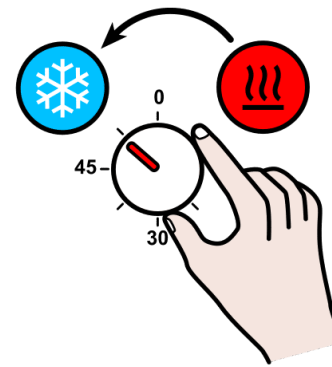


1 rkl ruokaöljyä

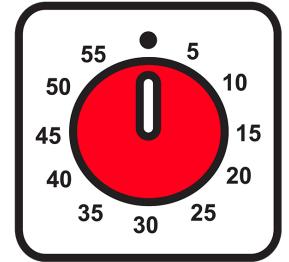
Lisää kattilaan vesi, suola ja ruokaöljy.



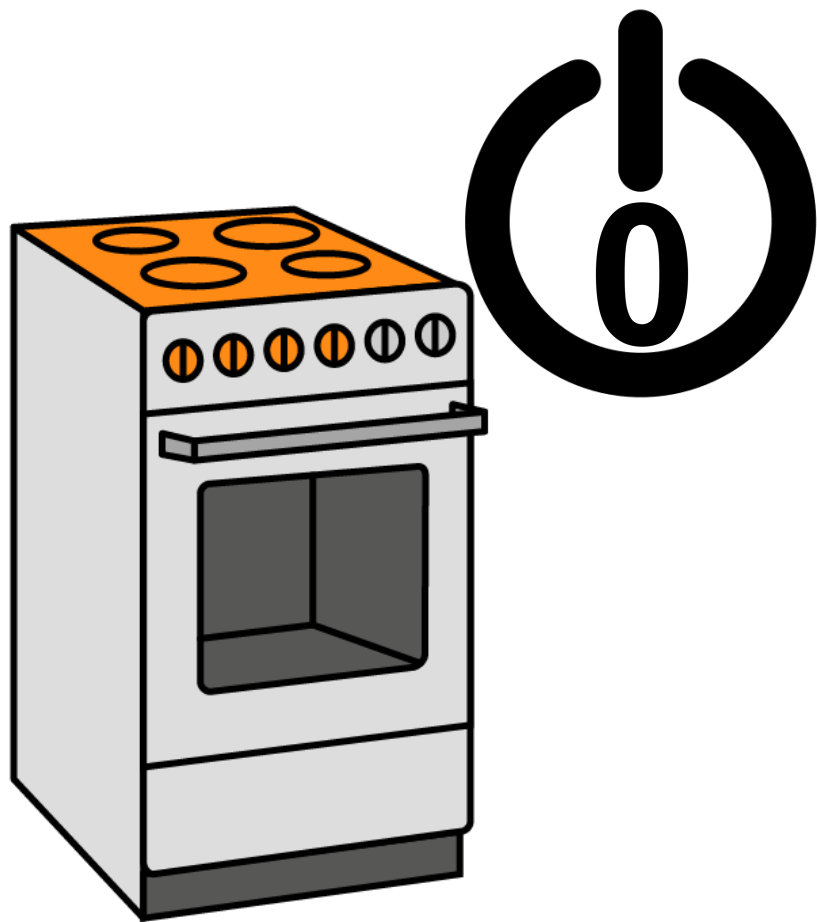
Laita kattila liedelle.
Valitse keittolämpötila.



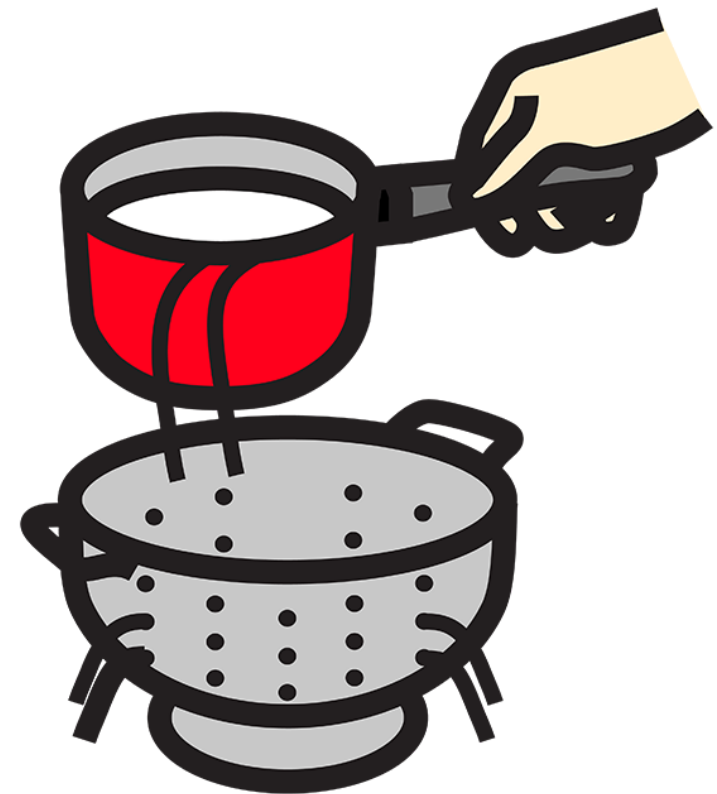
7-9 min.



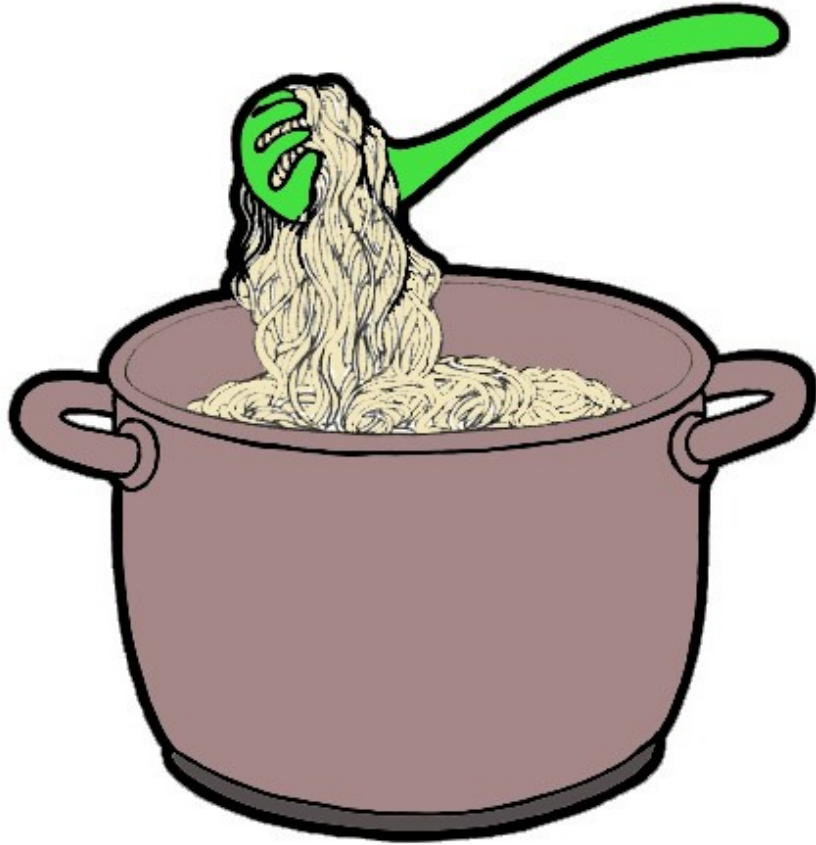
Kun vesi kiehuu,
pienennä keittolämpötilaa.
Lisää kattilaan spagetti ja
sekoita.
Keitä 7-9 minuuttia.



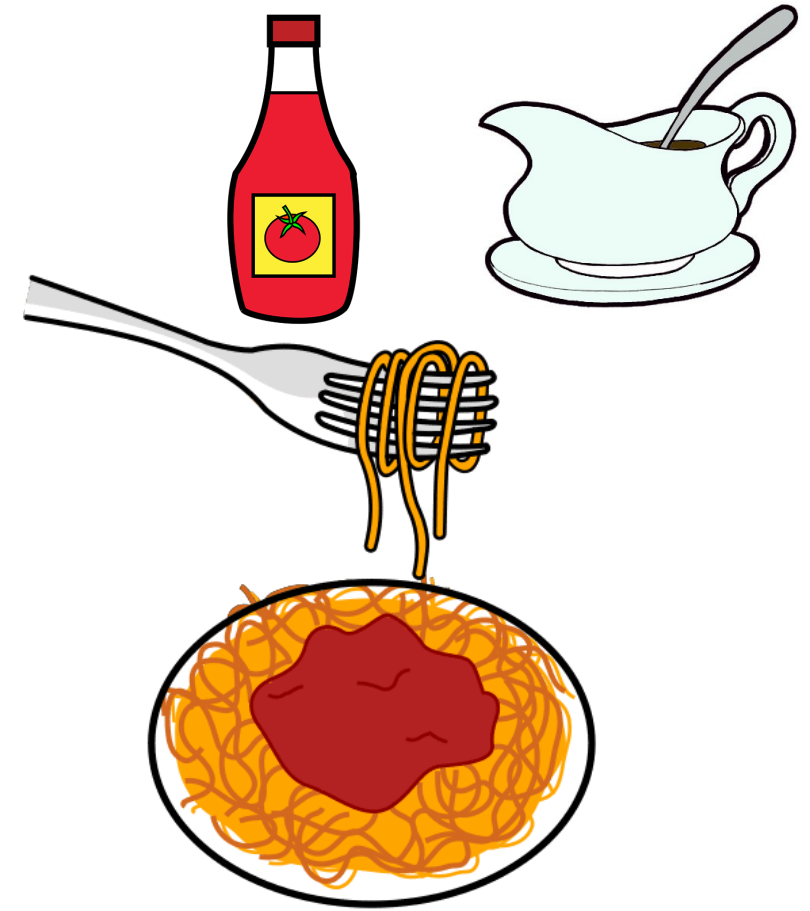
Sammuta virta liedestä.
Käännä katkaisija 0-asentoon.



Kaada spagetti lävikköön.
Valuta vesi pois.

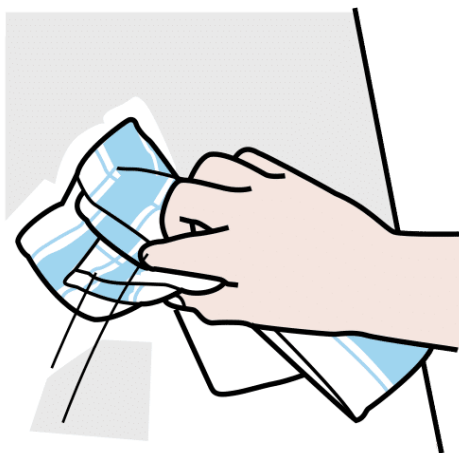


Kaada spagetiti takaisin kattilaan.



Tarjoa keitetty spagetti jauhelihakastikkeen tai ketsupin kanssa.

Lopuksi



Laita tarvikkeet kaappiin.

Pyyhi pöydät.

Tiskaa likaiset astiat.

Ohjeen toteutus: Maija Ylätupa / Papunet 2024

Kuvat: kuvapankki.papunet.net (Sergio Palao/Arasaac, Mulberry Symbols, Elina Vanninen, Kuvako)

Tulostusversio: <https://papunet.net/materiaali/ruokaohjeet-lisukkeet/>