

"The integrity of an ancient cooking method adapted to the necessities of modern life: that's what the Pasta Pot gives you. With this type of cooking, called 'by concentration', the starch keeps the pasta together and the undiluted flavours retain their intensity. The result is a wholesome, natural, exceptionally tasty dish that's quick and easy to prepare. In the old days, when olive pickers would go out to work in the olive groves, they had very little water to cook with. To solve the problem, they cooked their pasta like a risotto: after having blended it with the herbs and mushrooms and other vegetables they'd found while walking, they covered it all with the little water they had until it was absorbed. This is the traditional method, which I've revived through my restaurant Le Louis XV in Monaco, whose secrets Alessi is about to reveal!"

*Alain Ducasse*