

Grade 4: Rainbow Pasta

Coloured Pasta:

Approximately 80gm dry linguini per person

Food colouring



Parmesan Clouds: 1 cup shredded Parmesan cheese

Cook pasta al dente according to package instructions.

While pasta is cooking, combine about 2 tablespoons of water and 20 drops of food colouring in a large zip-top plastic bag. Repeat with however many additional colours you would like. (We used six colours: red, orange, yellow, green, blue and purple.)

When pasta is finished cooking, transfer pasta to a large colander to drain. Then immediately rinse it in cold water to halt the cooking.

Transfer the pasta in even portions to the prepared zip top bags and seal. Use your hands to carefully combine the pasta and food colouring, and then let each bag sit for at least 1 minute to soak up the colour.



Then, one colour at a time, transfer a bag of pasta back to the colander and rinse with cold water to remove any extra food colouring. Then transfer the pasta back to your original pot. Repeat with the remaining colours of pasta. Toss all of the colours of pasta together to combine the colours.

PARMESAN CLOUDS: Preheat your oven to 180C. Then, on a baking sheet lined with baking paper, place about 2 tablespoons of shredded Parmesan cheese in a flat circle. You can use a scone cutter to help you shape the circles, if desired. Bake for 4-5 minutes until the cheese is melted and the edges just begin to brown, then remove and let sit for at least 2 minutes. Peel off and serve.

