

## Penne vs Fusilli (vsdiff.com)

Feature	Penne	Fusilli
Shape	Diagonal-cut tube, smooth or ridged	Helical corkscrew / spiral
Typical texture	Firm bite, channels sauces along the tube	Sauce trapped in spirals, more surface area
Common cooking time (approx.)	~8-12 minutes (depending on size)	~9-13 minutes (depending on thickness)
Best for	Chunky sauces, baking, firm al dente holds	Creamy or oil-based sauces, salads, textured coatings
Origin / history	Italy; name from "penna" (quill), popularized 19th-20th c.	Italy; spiraled shapes predate industrial extrusion, gained modern use 20th c.

Source: <https://vsdiff.com/penne-vs-fusilli/>