

# ORECCHIETTE DI SEMOLA DI GRANO DURO



<b>CODE</b>	98407
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<b>COUNTRY OF ORIGIN</b>	Italy, Apulia
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<b>WEIGHT</b>	500 g
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Orecchiette produced with Apulian durum wheat semolina

## DESCRIPTION

Orecchiette produced with durum wheat grown in the fields of I Contadini in Salento, milled while preserving a part of the bran to obtain a less refined semolina

## APPEARANCE

They have the typical round concave shape obtained by a slight pressure of the thumb, the surface is rough and porous

## TASTE

Consistent on the palate and with a delicate grain taste, they have an excellent cooking resistance

## PRODUCER

I Contadini - Ugento (LE) - Apulia

## OUR SELECTION

We selected the pasta by I Contadini because it comes from a short production chain rich in identity: the durum wheat is cultivated in the fields of the Trentin brothers with a careful approach to the environment, the cereal and the tradition; the wheat is milled in a mill in Salento and the production takes place in a local laboratory where most of the operations are performed manually. A pasta that really speaks the Apulian language!

## CURIOSITY

The wheat is milled just before going into production in order to preserve all its nutritional and organoleptic characteristics. In the pasta laboratory all the operations are performed manually: the product is taken at the exit from the dies and dried at a low temperature for more than 48 hours. Packaging is also done by hand

## SUGGESTIONS

To be tried in the classic combination with turnip greens