

ORECCHIETTE DI SEMOLA DI GRANO DURO



CODE	98407
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COUNTRY OF ORIGIN	Italy, Apulia
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WEIGHT	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