

## CROXETTI BIO



<b>CODE</b>	98446
<b>COUNTRY OF ORIGIN</b>	Italy, Liguria
<b>WEIGHT</b>	500 g

Pasta in the shape of an olive leaf, with spinach from organic farming

<b>DESCRIPTION</b>	Organic durum wheat semolina of exclusively national origin
<b>APPEARANCE</b>	In the shape of disks, in ancient times they were worked by pressing the bottom of a glass on a sheet, and then enriched, over time, with particular decorations and stampings that allow the pasta to collect the sauce
<b>TASTE</b>	Delicate of wheat
<b>PRODUCER</b>	Pasta di Liguria - Montoggio (GE) - Liguria
<b>OUR SELECTION</b>	A long experience and passion that gives life to 9 pasta shapes classified according to original parameters: the range of Ligurian pasta is divided into Mare, Monti and Classics of Italian cuisine
<b>CURIOSITY</b>	The croxetti, or corzetti, have been recognized by the Traditional Agri-food Product (PAT) of Liguria; they are dried on wooden frames that facilitate the absorption of moisture from the pasta
<b>SUGGESTIONS</b>	Excellent with the traditional walnut sauce. Cooking time: 10 minutes