

CROXETTI BIO



CODE	98446
COUNTRY OF ORIGIN	Italy, Liguria
WEIGHT	500 g

Typical pasta from the Ligurian hinterland, in the shape of discs

DESCRIPTION	Organic durum wheat semolina of exclusively national origin
APPEARANCE	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
TASTE	Delicate of wheat
PRODUCER	Pasta di Liguria - Montoggio (GE) - Liguria
OUR SELECTION	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
CURIOSITY	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
SUGGESTIONS	Excellent with the traditional walnut sauce. Cooking time: 10 minutes