

BUCATINI BIO



CODE 98449

COUNTRY OF ORIGIN Italy, Liguria

WEIGHT 500 g

Organic durum wheat bucatini

DESCRIPTION

Iconic pasta shape made with Italian organic durum wheat and spring water, subjected to double drying

APPEARANCE

Long type of pasta with the classic hole inside; the surface is porous

TASTE

Delicate of wheat

PRODUCER

Pasta di Liguria - Montoggio (GE) - Liguria

OUR SELECTION

The pasta is obtained with only organic ingredients, without the addition of colorings and flavourings. Durum wheat is exclusively Italian; drying takes place between 40° and 50° C for about 24-30 hours so as to maintain all the organoleptic properties of the grain and the characteristic consistency of artisan pasta. The bronze drawing gives porosity to the pasta

CURIOSITY

The Bucatino has the hole ("bucco" in Italian) inside from which it takes its name. This element complicates the drying as it doubles the surface on which to act, the internal one is added to the external one

SUGGESTIONS

Excellent with the classic Genoese pesto or with a tomato sauces. Cooking time: 12 minutes