

## TAGLIERINI VERDI



<b>CODE</b>	98450
<b>COUNTRY OF ORIGIN</b>	Italy, Liguria
<b>WEIGHT</b>	500 g

Taglierini verdi made with durum wheat and spinach

<b>DESCRIPTION</b>	Taglierini verdi produced with organic durum wheat, spinach, water and lots of care
<b>APPEARANCE</b>	Dried long pasta, 'taglierino' is a very thin tagliatella, arranged in small skeins; this pasta is green in colour thanks to spinach
<b>TASTE</b>	Delicate flavour with herbal notes of spinach
<b>PRODUCER</b>	Pasta di Liguria - Montoggio (GE) - Liguria
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	The Minaglia family has been producing Ligurian pasta shapes of the highest quality for almost forty years. All their specialties, with the "Pasta di Liguria" brand, tell the culinary tradition of the region
<b>SUGGESTIONS</b>	In the traditional version is combined with Toccu Genovese (meat sauce with dried mushrooms). Cooking time: 9 minutes