

TAGLIERINI VERDI



CODE	98450
COUNTRY OF ORIGIN	Italy, Liguria
WEIGHT	500 g

Taglierini verdi made with durum wheat and spinach

DESCRIPTION	Taglierini verdi produced with organic durum wheat, spinach, water and lots of care
APPEARANCE	Dried long pasta, 'taglierino' is a very thin tagliatella, arranged in small skeins; this pasta is green in colour thanks to spinach
TASTE	Delicate flavour with herbal notes of spinach
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 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
SUGGESTIONS	In the traditional version is combined with Toccu Genovese (meat sauce with dried mushrooms). Cooking time: 9 minutes