

IMPEPATA DI CACIO



CODE	93352
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	200 g approx

Cream made with Pecorino Romano, Grana Padano PDO, butter and pepper

DESCRIPTION

Pecorino Romano PDO, Grana Padano PDO, butter, sunflower oil and intermediate-grain ground Tellicherry pepper are the protagonists of this product. It is not an actual sauce to be used on its own, but a condiment for a pasta; lactose-free

APPEARANCE

A sauce that is not too thick, ideal for creating a creamy pasta dish

TASTE

The flavor is sharp and appropriately salty, with a significant aromatic contribution from the pepper

PRODUCER

Le Salse Baronti - Empoli (FI) - Tuscany

OUR SELECTION

Three are the strengths, the distinguishing features of this producer: the use of the freshest and most selected raw materials, processed from fresh, ingredients of strictly national origin, the total absence of heat treatment for preservation

CURIOSITY

Among the three products from the company, this is certainly the most modern and innovative, designed to meet the recent demand for replicating a classic Cacio e Pepe with a certain solidity and consistency. Antonio named this pot "Impepata di Cacio" to avoid any offense, given that the recipe includes Grana Padano!

SUGGESTIONS

With its incisive flavour, this cream is designed to season durum wheat pasta cooked al dente or stir-fried in a pan; besides pasta, you can also experiment with pizzas, burgers and all the sandwiches