

SPAGHETTI ALLA CHITARRA



CODE	98353
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	500 g

500 g bag of fresh egg spaghetti alla chitarra

DESCRIPTION

Spaghetti alla chitarra produced according to the Bolognese tradition, with 100% Italian durum wheat semolina and free-range eggs

APPEARANCE

The pasta is bright yellow in colour and has an interesting texture

TASTE

Round and pleasantly rustic, with characteristic notes of wheat and egg

PRODUCER

Gratifico - Minerbio (BO) - Emilia Romagna

OUR SELECTION

Traditional Bolognese fresh pasta recipes made using the latest technology, which guarantees the rustic texture of the dough while ensuring high standards of hygiene and a long shelf life, without preservatives

SUGGESTIONS

They are the perfect base for any type of sauce, from meat sauces to cheese-based sauces; cooking time is 3 minutes