

RAVIOLI AI FUNGHI PORCINI



CODE	98359
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	1 kg

1 kg bag of fresh egg pasta ravioli with porcini mushrooms

DESCRIPTION

Ravioli made with a pasta dough made of soft wheat flour, durum wheat semolina and eggs, filled with ricotta cheese, porcini mushrooms and Parmigiano Reggiano DOP aged at least 30 months

APPEARANCE

The outer layer is bright yellow and has a rough texture, while the filling is soft

TASTE

Delicate and creamy to the bite, with an enveloping mushroom aroma

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

Cook for 4 minutes in boiling salted water: once drained, try them dressed with a walnut pesto or Morlacco cream cheese