

RAVIOLI AI FUNGHI PORCINI



CODE	98360
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	250 g

250 g pack of fresh egg pasta ravioli with porcini mushrooms

DESCRIPTION

Ravioli made with a pasta dough made from soft wheat flour, durum wheat semolina and eggs, filled with a mixture of ricotta cheese, porcini mushrooms and Parmigiano Reggiano DOP aged for 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