

TORTELLINI BOLOGNESI



CODE	98356
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	250 g

250 g pack of traditional Bolognese tortellini

DESCRIPTION

Tortellini produced with pasta dough made from soft wheat flour, durum wheat semolina and eggs, filled with a mixture of mortadella, pork, raw ham, Parmigiano Reggiano DOP aged at least 30 months and nutmeg

APPEARANCE

Small in size, with a deep yellow outer layer and a rough texture

TASTE

Very balanced in flavour, pleasantly savoury and with a rich filling, well balanced with the thin pastry

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

CURIOSITY

Gratifico tortellini have been awarded the 'Top Italian Food' recognition by Gambero Rosso (a renowned Italian food magazine) three times

SUGGESTIONS

Broth is the ideal accompaniment for traditional Bolognese tortellini, but in Bologna they are also served with ragù or tossed in a pan with cream; cooking time approx. 1 minute