

## PASSATELLI



CODE	98367
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	250 g

250 g pack of traditional Romagna passatelli pasta

DESCRIPTION	A typical pasta from Romagna made with breadcrumbs, Parmigiano Reggiano DOP and eggs, then extruded through a machine similar to a potato ricer to produce "vermicelli" noodles
APPEARANCE	With a typical irregular elongated shape, a rustic and porous texture, a golden yellow colour and a soft consistency
TASTE	Rustic yet balanced, with a hint of umami and a pleasant savouriness imparted by Parmigiano Reggiano DOP
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	Traditionally, they are eaten in broth; they are also excellent boiled in water and lightly sautéed with fresh cherry tomatoes and basil leaves, or with a fish ragù; cooking time is 1 minute