

## BALANZONI



|                   |                       |
|-------------------|-----------------------|
| CODE              | 98358                 |
| COUNTRY OF ORIGIN | Italy, Emilia Romagna |
| WEIGHT            | 250 g                 |

250 g pack of Bolognese 'tortelli matti' - crazy tortelli - with spinach pasta

### DESCRIPTION

Tortelloni made with pasta dough made from soft wheat flour, durum wheat semolina, eggs and spinach, filled with a mixture of mortadella, ricotta cheese and Parmigiano Reggiano DOP aged at least 30 months

### APPEARANCE

Large in size, with a deep green outer layer due to the presence of spinach in the dough, with a rough texture and a very creamy filling

### TASTE

Delicate and pleasantly herbaceous, with a soft and enveloping bite

### 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

Traditionally eaten during Carnival, hence the name "Balanzoni", in Bologna they are also called "tortelli matti" (crazy tortelli).

### SUGGESTIONS

We recommend cooking them in boiling salted water for 4 minutes, draining them well and seasoning them with melted butter