



Typical Italian food and wine from Marche region
Prodotti tipici delle Marche

PASTA ALL'UOVO — EGG PASTA



DRY EGG PASTA

The "**Dry Egg Pasta**" we present to you is carefully chosen and produced from the grain which is bought from mills where only the best grain is ground, to the freshest of pasteurized eggs (fresh, pasteurized eggs min 33.2%) and the great care and attention through every phase of the product, nothing is left to chance, right down to the experience of the pasta makers. This can be seen in the various forms offered, the porosity and thickness of the pasta are that which guarantee the best results in the kitchen and the most delicious absorption of any accompanying sauce which the Soc Cooperativa 'Entroterra' can confirm. The drying of the pasta is done at a low temperature and for at least 18-20 hours against the usual 6-10 as followed by industrial pasta makers. This method ensures a quality of pasta which is almost forgotten. The packaging is chosen to minimize absorption of unwanted odors.

TYPE OF DRY EGG PASTA

- RUSTICHE Packaging case 250 gr.
- FETTUCCINE Packaging case 250 gr.
- PAPPARDELLE Packaging case 250 gr
- TAGLIATELLINE/TAGLIATELLE PAGLIA E FIENO Packaging case 250 gr.

The difference among these types of egg pasta is just the shape because the ingredients and the working process is the same. The Rustiche, Fettucine and Tagliatelline are best consumed with meat or fish and either red or white sauce. The Pappardelle is best consumed with a stronger flavored sauce such as wild boar or duck sauce, because their dimension are bigger than the others and can absorb mainly the strong flavour of the above-mentioned dish.

Ingredients: durum wheat semolina, fresh eggs 33,2% (contain gluten)