

PASTA REALE (ROYAL PASTA)



MADE BY HAND IN THE
TRADITIONAL WAY

Pasta Reale is a traditional dish from central Italy and our countryside where it was prepared for important celebrations. Since its ingredients are very precious, it was given the name “Royal”. It is a dish that is served exclusively in a broth and which is prepared in different ways depending on the area where you are. Our company uses a particular method handed down from my grandparents that preserves all the nutrients of the Parmesan, eggs and vegetables present in order to enhance even a very simple broth based on a simple stock.

Characteristics

The satisfying flavours of the dish and high protein value is definitely a great strength. The enveloping, delicious and refined flavour of this royal pasta make us re-evaluate the concept of “soup dish”. It is quick to prepare, which is perfect for modern families who have little time to devote to preparing meals, but can enjoy coming together as a family to eat their evening meal. The cooking time after adding it to the hot broth is 2 minutes.

Period of production

This product is in production all year round.

Sizes

This product is available in 1000g, 500g and 250g packets.



Ingredients

Fresh class A eggs. Soft wheat flour, Parmesan, Butter, Spinach, Salt.



List of allergens

Eggs, Wheat, Milk.



Preservation

This product should be stored in the fridge and consumed ideally before the expiry date. Or freeze for up to 3 months.



Advised servings

We recommend 80g per portion. Place in boiling water, once it returns to boiling, wait 2 minutes.