FRESH EGG "TAGLIATELLE" (RIBBONS)



Fresh handmade pasta with 100% Italian soft wheat and fresh class A eggs, bronze-cut pasta, making it different from machinemade pasta both in terms of dough and processing, it remains rougher and crispier when cooked. Free from preservatives or added salt.

Characteristics

Fresh tagliatelle produced with 100% Italian wheat and fresh class A eggs. Traditional "Maceratese" processing without adding salt or other preservatives. Medium tagliatelle or pappardella cut.

Period of production

This product is in production all year round.

Sizes

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

The pasta cuts available are Pappardella and Medium Cut Tagliatelle.



• Ingredients Soft wheat flour, Durum wheat semolina, Fresh class A eggs.



List of allergens

Eggs, Wheat.



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 100g per portion. Place in boiling water and wait just one minute, until it boils again.