

TROFIETTE BIO



CODE	98444
COUNTRY OF ORIGIN	Italy, Liguria
WEIGHT	500 g

The most famous Ligurian pasta format of durum wheat semolina

DESCRIPTION	Organic durum wheat semolina of exclusively national origin
APPEARANCE	Small (4 cm), elongated and thin, twisted in the central part
TASTE	Delicate of wheat
PRODUCER	Pasta di Liguria - Montoggio (GE) - Liguria
OUR SELECTION	A long experience and passion that gives life to 9 pasta shapes classified according to original parameters: the range of Ligurian pasta is divided into Mare, Monti and Classics of Italian cuisine
CURIOSITY	Ligurian format par excellence, traditionally produced with durum wheat in the coast and chestnut flour in the hinterland
SUGGESTIONS	Served with Pesto alla Genovese, just as tradition dictates, they are the dish that best represents Ligurian cuisine in the world; for a truly traditional version also add green beans and potatoes while boiling the pasta. Cooking time: 20 minutes