



## Pizzichi

Pasta

**Shelf life:** 24 months

**Description:** Italian durum semolina pasta typical from Lazio, artisan bronze die. The gently porous surface allows retaining at most every kind of seasoning.

**Preservation:** Conserve in cool dry place away from direct sunlight and warm surfaces.

**Use:** Cook in abundant salted water (min. 1lt per 100g), drain and dress with your preferred condiment.

**Size available:** 500g (1.1Lb)