



NEW

- New to our pasta portfolio is La Pasta di Camerino Pasta Collection. Available in Egg pasta, Semolina pasta and Organic Spelt pasta.
- Pasta di Camerino Egg range include these golden ribbon like pasta: Tagliolini, Tagliatelle, Fettuccine, Reginelle and Pappardelle.
- Made with the finest Semolina and 33% premium quality eggs which give it a delicious rich and silky texture and taste.
- This egg pasta is the ultimate Italian pasta with an unforgettable taste and is just like fresh homemade pasta.
- The dough is mixed in 3 phases at controlled low temperature for more than 30 minutes.
- Then extruded through traditional 'bronze dies', which gives the pasta a rougher texture to capture the maximum sauce, and finally goes through a slow drying process for 22 to 56 hours. This is what makes this pasta superior.
- It is packed in a tray that portrays the rich heritage and premium egg pasta of the Marche region in the most tradition way. Back of pack, has hand-drawn illustrations to visually show the traditional process and traceability.



Tagliolini
250g x 12 - CAM01



Reginelle
250g x 12 - CAM04



Tagliatelle
250g x 12 - CAM02



Pappardelle
250g x 12 - CAM05



Fettuccine
250g x 12 - CAM03



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