

Rustichella d’Abruzzo Orzo

Orzo means “barley” in Italian because of its grain-shape. This pasta, shaped like a melon seed, belongs to what Italians called Pastina: pasta that is used in soups. Unfortunately, this shape is often made with very low-gluten quality semolina, so it becomes mushy and unpleasant. Unlike common orzos, this orzo from Rustichella d’Abruzzo keeps its shape and texture and has a real, pleasurable bite and texture. Especially great for use in soups, but also wonderful as a contorno (“side dish”) with pesto or in salads.



Product Details

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| Item | 580356 |
| Brand | Rustichella d’Abruzzo |
| Sold By | CS |
| Pack Qty | 12 |
| Pack Size | 1.1 LB |
| Case GTIN/EAN/UPC | 793232111742 |
| Unit UPC | 793232111742 |
| Country of Origin | Italy |
| Shelf Life from Production | 36 months |
| Storage | Dry |
| Kosher | Yes |
| Gross Case Weight | 15 LB |
| Ingredients | Durum wheat semolina, water. |

