

## 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

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