

Rustichella d'Abruzzo Torchio

Torchio, meaning "press" in Italian, is shaped as a grill or hydraulic press. The torch-like shape, also known as campane ("bells"), has different textures when cooked and will cup sauce beautifully. Serve with meat or vegetable ragu so that the sauce will be cupped in the shape. Perfect for Puttanesca sauce or with peas and sausage. Rustichella d'Abruzzo pasta is made with the finest quality grains, blended with pure mountain spring water, extruded through bronze dies and slowly air-dried for a rustic texture that holds sauce beautifully.



Product Details

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Rustichella d'Abruzzo
CS
12
1.1 LB
793232111490
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Italy
36 months
Dry
Yes
15 LB
Durum wheat semolina, water.