

## Rustichella d’Abruzzo Gnocchette

Also known as malloredus in Sardinia, these small gnocchi are made to look like little seashells or ridged gnocchi, but without the use of potato in the dough. Traditionally served with lamb ragu or fish, this shape is also used in Sardinia in hearty soups.

### Product Details

|                                   |                              |
|-----------------------------------|------------------------------|
| <b>Item</b>                       | 580151                       |
| <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>          | 793232111148                 |
| <b>Unit UPC</b>                   | 793232111148                 |
| <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. |

