



# La Tua Pasta

*A new range of artisan, handmade pasta has arrived!*

*Available to order now!*



*Quality Produce & much more for Caterers!*



# Ravioli...

Ravioli are square-shaped Italian pasta parcels that are filled with a range of delicious fillings which have been prepared using authentic Italian pasta recipes. They are made using only the best ingredients! They are in 3 kilo boxes that makes a suggested 40 starters or 20 main courses!

## *Ravioli Sunflower Red Pepper & Goats Cheese*



The Ravioli Sunflower combine tasty Goats Cheese with sweet red pepper: fresh and full of flavour, this is a simple and all-time favourite! They are made using a blend of selected Italian 00 and Durum Wheat flours, and feature a high egg content (28%) for better, more consistent cooking. They cook in a few minutes without defrosting in advance and can be served with any simple sauce. Try them on bed of rocket with olive oil and parmesan cheese!



## *Ravioli Pea & Shallots*



The handmade Pea & Shallot Ravioli are made using a blend of selected Italian 00 and Durum Wheat flours, and feature a high egg content for better, more consistent cooking. The delicious pea filling is cooked and combined with tasty shallots. They cook in only a few minutes from frozen and can be used as a starter, main or even side dish. They are best served with butter or white sauces. For extra flavour, try them with some mint leaves or bacon!

*All products are individually frozen and in 3 kilo boxes!*

*Each cook without defrosting in advance: no waste!*

*Cooking time on average is 4 minutes!*

# Tortelloni...

Tortelloni are the same shape as Tortellini pasta, but larger!

Each tortellone is carefully hand-folded and filled with delicious combinations to produce artisanal, authentic Italian pasta. These hand-folded Italian pasta-parcels can be served as a starter or as a main course for an authentic Italian dining experience. They are in 3 kilo boxes that makes a suggested 40 starters or 20 main courses!

## *Tortelloni Spinach & Ricotta*



Spinach & Ricotta Tortelloni is an all-time classic at its best! The delicious and creamy filling is made from scratch by cooking whole spinach leaves with a bit of garlic, and then adding the finest Ricotta cheese and Italian grated cheese. The handmade spinach and ricotta Tortelloni are made using a blend of selected Italian 00 and Durum Wheat flours, and feature a high egg content (28%) for better, more consistent cooking. Moreover, you can cook them directly from frozen without defrosting in advance in only 5 minutes!



# Ravioloni...

Ravioloni is a medium size stuffed pasta with a more rustic shape! The fillings are carefully prepared using the finest ingredients and authentic Italian pasta recipes to produce delicious fresh Italian pasta. Ravioloni pasta parcels are cooked in only five minutes and make an excellent main course. They are in 3 kilo boxes that makes a suggested 40 starters or 20 main courses!



## *Ravioloni Medium Italian Sausage & Ricotta Cheese*

The hand-made ravioloni are 8.5cm large and are filled with lots of tasty Italian Sausage combined with Ricotta cheese and black pepper. They cook in a few minutes directly from frozen and can be served as starter or as a main course. They are also ideal for functions. Try them with a light tomato sauce and some parmesan cheese on top. Delicious!

*Each cook without defrosting in advance: no waste!*



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