



Tagliatelle Pasta all'uovo

La Pasta di Aldo

Type	Pasta
Origin	Culinaria, Pasta
Producer	La Pasta di Aldo
Contents	250 gr
Article no	80502225

Comments

Even at home with her mother, Maria Alzapiedi regularly produced fresh pasta. A tradition that is still cultivated in many Italian families. Because their pasta was so good, Luigi Donnari encouraged his wife Maria to sell the highly prized pasta to selected customers. What started back then in the family circle has now become a serious business. Maria Alzapiedis fresh egg pasta has long enjoyed a legendary reputation far beyond her region in the Marche, enriches many restaurants with "homemade pasta" and our range with the non-plus-ultra of egg pasta. Maria is supported by her husband in the manufacture and in sales. She still makes the pasta all by herself. To do this, she mixes durum wheat semolina from Abruzzo, from Murgesse in Puglia and from central Sicily to achieve the ideal consistency - and it is, let's say it in advance, sensual madness.