



Tagliolini Uovo The Chef Line

Pastificio Pirro

Type	Pasta
Origin	Italy
Producer	Pastificio Pirro Calabria
Contents	500 gr
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Comments

Tagliolini Uovo are an Italian type of pasta and typical of the dishes of regional Italian cuisine in Molise and Piedmont, where they are called Piedmontese tajarin. They consist of durum wheat semolina or durum wheat flour, eggs and salt. Tagliolini are tagliatelle pasta with a width of two to three millimeters, narrower than tagliatelle and thin like capellini. Their length is comparable to that of spaghetti. They cook quickly, especially when used fresh, and go well with light and light sauces, fish or soups.