



Passatelli are a kind of short cylindrical pasta (or soup) with a rough surface and are made in the following way:

Ingredients: breadcrumbs, Grana Padano cheese, eggs, nutmeg, grated lemon rind, salt.

Method of preparation: the ingredients are mixed by hand in a food container. The mixture is then put into a grinding machine and is forced out under pressure, forming small cylinders that vary from 1 to 10 cm in length.

This is a fresh product and should be kept for no more than 2 to 3 days at a temperature of about 4°C on plastic food trays.