

## PUMPKIN STUFFED PASTA

# in Tuscany

utumn brings vibrant Colors and mellow flavors to Italy's markets and, in Tuscany especially, Pumpkins to the table. In the Tuscan cuisine, Pumpkins are suitable for sweet and savory recipes. In a creamy risotto with whint of black truffle to make it more interesting, combined with purple carrot to realize a pasta dough, or as filling for ravioli. Pumpkins go very well with spices to create delicious biscotti and cookies.



BF2105 PUMPKIN & TRUFFLE RISOTTO 7.76 oz (220 g) 12 units/case



BF2107 **PUMPKIN GNOCCHI** 1 lb 1.63 oz (500 g) 12 units/case

### ORGANIC PUMPKIN PASTA



BF2101 **ORGANIC PUMPKIN & PURPLE CARROT TAGLIATELLE** 

8.81 oz (250 g) 12 units/case



BF2102 ORGANIC PUMPKIN & PURPLE CARROT STRIPED FARFALLE

> 8.81 oz (250 g) 12 units/case



### ORGANIC HARVEST PASTA





1lb 1.63 oz (500 g) 12 units/case



BF2104 **HARVEST 5 COLORS ORGANIC PASTA** 1lb 1.63 oz (500 g) 12 units/case

# PUMPKIN COOKIES





7.05 oz (200 g) 12 units/case



BF2108 **PUMPKIN & CARAMEL COOKIES** 7.05 oz (200 g)

12 units/case