



www.santommaso.eu

NUMERO VERDE  
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## Artisan Dry Pasta!

San Tommaso ® Dry Pasta is the result of the long-established pasta experience of Chieti province which is recognized worldwide as **the Capital of Pasta!**



Our dry pasta is made from durum wheat flour of the best quality from which we only take **the HEART**, rich in proteins and gluten. These are the hidden ingredients that make our pasta a great help for a certain successful result when cooking.

San Tommaso ® Dry Pasta has one additional ingredient.....**TIME** which creates a scented, tasty and firm-when-cooked product.

This takes us **eighteen hours** of patient work.

A soft dough of flour and pure water turns into a pasta whose brass wire-drawing guarantees a proper roughness.

Pasta is then **slowly dried at a low temperature** so to preserve the high organoleptic qualities of flour.

**Our Chefs from Villa Santa Maria** aimed at a pasta able to ensure an excellent firmness - not losing its texture or breaking - when cooked. Our pasta best expresses itself when creamed in a pan where it releases all the starch it is rich in, so to give all dishes that taste uniformity which makes **a first course excellent.**



Scopri l'  
più buono che c'è!