



Pasta 
CONCEPTS

	Culinary Innovation	Innovation is not a word we take lightly and forms the backbone of what drives our development team and their ideas forward. Our professional NPD team and knowledgeable chefs beautifully combine to create amazing flavours that while delivering on your briefs completely understand the market and where the trends are now and will be in the future. From bespoke development to existing ideas, we are there to support your team.
	Variations:	Inspirational Development kitchen's, Professional Chef's, Hand Picked Development Team, Dedicated Partner in Development.
	Ingredients	Great ingredients make great recipes and that's what's we aspire to deliver with all our development. The ingredients are meticulously sourced ensuring that we meet exact customer needs and follow your guidelines of development. The chefs then with love and care turn these wonderful ingredients into recipes that exactly fit you and your customers brief.
	Variations:	No Artificial Colours, Flavours & Preservatives, Strict Purchasing Guidelines.
	Pasta Shapes	We believe we have some of the finest pasta in the market place right now and with many different shapes and sizes we have something for everyone and every menu. All our pasta is made using the finest ingredients & Italian flour's and they are formed using classic Italian methods and techniques.
	Variations:	Lasagne, Penne, Fusilli, Cellentani.
	Filled Pasta Shapes	Stuffed pasta goes a long way back and almost every region in Italy has its own varieties, with characteristic forms and stuffing's. We take our filled pasta very seriously and with hundreds of flavour varieties we are continuously developing new ideas and flavours in line with traditional methods, flavours and trends. Our fillings are made with fresh ingredients and as we quick freeze our products the fillings maintain the fresh quality attributes of the individual ingredients for longer.
	Variations:	Ravioli, Girasole, Mezzaluna, Fiorelli, Panzotti, Mini Ravioli, Tortellini, Tortelloni.
	Risotto and Rice	We have perfected the art of making fresh risottos like our professional chefs do in a restaurant. From slowly softening the onions and stirring in the rice to adding the wine and then the stock very slowly to control cook and texture. We believe this delivers an authentic consistently good product and a product that you can then take and serve to your customers with added ingredients. Using our Natural Stocks from our sister company Simply, we can tailor make the flavour profile required.
	Variations:	Risotto, Arancini, Flavoured Rice.
	Gluten Free	All the qualities of our fresh frozen pasta but gluten free. Using a combination of rice flour and potato flour we have mastered the art of filled gluten free pasta. We can provide individual portion packs to help with segregation when preparing which are suitable for re-generation directly in the microwave or directly into an oven able meal. Our fresh flavour ideas can be tailored to your product needs.
	Variations:	Lasagne, Cannelloni, Penne, Fusilli, Ravioli, Fiorelli, Mezzaluna.

Ravioli Filled Pasta

Cheese Piccoli Ravioli (medium)

Chicken Ravioli (large)

Mushroom Ravioli (large)

Goats Cheese & Sun blush Tomato Ravioli (large)

Beef Ravioli (small)

Salmon & Dill Ravioli (large)

Cheese & Smoked Ham Ravioli (large)

Crab, Crayfish & Salmon Ravioli (large)

Smoked Salmon Piccoli Ravioli (medium)

Mushroom & Thyme Ravioli (medium)

Four Cheese & Basil Ravioli (large)

Cheese Ravioli (Small)

Pulled Pork, Gorgonzola & Apple Ravioli (large)

Beetroot, Goats Cheese & Orange Ravioli (large)

Salmon, Prawn and Spinach Ravioli (large)

Lentil, Wiltshire Ham & Thyme Whole-wheat Ravioli (large)

Chick Pea, Orange & Ginger Ravioli (large)

Girasole Filled Pasta

Wild Mushroom Girasole

Salmon & Lemon Girasole

Asparagus & Pea Girasole

Spinach & Ricotta Girasole

Beef & Red Wine Girasole

Crayfish & Asparagus in Beurre Blanc Style sauce Girasole

Tortelloni & Capelletti Filled Pasta

Beef Capelletti

Ricotta Tortelloni

Formaggio Tortelloni

Cheese Tortelloni

Jambon Cru & Parmesan Tortelloni

Spinach & Ricotta Tortelloni

Four Cheese Tortelloni

Mini Cheese & Tomato Tortelloni

Mini Spinach & Ricotta Ravioli

We supply freshly frozen pasta in 200g pillow packs up to 15kg bulk bags.

Fiorelli Filled Pasta

Beef & Red Wine Fiorelli

Spinach & Ricotta Fiorelli

Seafood Fiorelli

Roasted Mushroom Fiorelli

Roasted Mushroom Fiorelli

Italian Four Cheese Fiorelli

Mezzaluna Filled Pasta

Roasted Vegetable Mezzaluna

Mushroom & Truffle Flavoured Oil

Four Cheese Mezzaluna

Gluten Free

Lasagne Sheets - various sizes

Spinach & Ricotta Cannelloni

Mushroom Ravioli

Beef & Red Wine Ravioli

Butternut Squash Ravioli

Four Cheese Ravioli

Lasagne Sheets

Range of sheet sizes & coloured pasta available.

Lasagne 85 x 125mm

Lasagne 203 x 203mm

Lasagne 165 x 330mm

Lasagne 410 x 210mm

Lasagne 390 x 230mm

Lasagne 148 x 85mm

Verdi Lasagne 90 x 90mm

Cannelloni

Spinach & Ricotta Cannelloni

Beef & Red Wine Cannelloni

Spinach & Ricotta Cannelloni (Verdi Pasta)

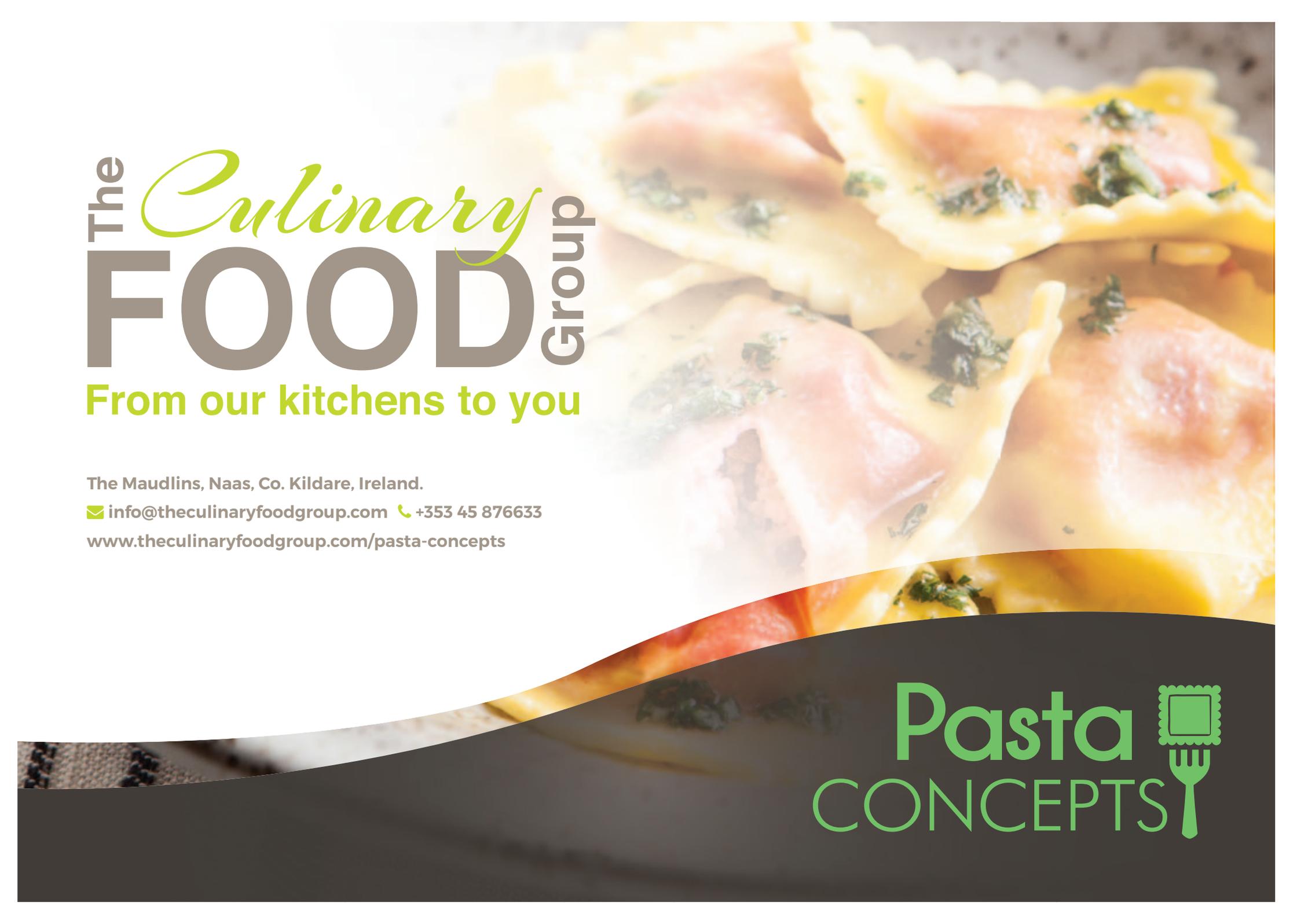
Unfilled Pasta

Penne

Fusilli

Cellentani

Macaroni



The *Culinary*
FOOD Group

From our kitchens to you

The Maudlins, Naas, Co. Kildare, Ireland.

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