



FOOD CATALOGUE 2008/2009

Pasta Martelli, Lario, Pisa, Toscana



The Family Martelli has been making pasta the traditional way since 1926.

Since 1926 the Martelli family has been making pasta following the same old traditional methods. This family of artisans employs only the best durum flours kneaded with cold water and shaped using bronze draw-plates. This gives the pasta a rough and porous surface, which has a greater ability to hold onto a sauce. It also allows the pasta for greater water absorption - hence it expands to a larger volume and retains more elasticity. Large commercial manufacturers use Teflon or plastic dies. These are more efficient in producing large quantities of pasta, but produce pasta lacking the attributes found in traditionally made pasta.

The next important step in the manufacturing of quality pasta is the drying process. La Pasta Martelli is air-dried at low temperature for 50 hrs. Large commercial manufacturers machine dry their pastas quickly.

Slow drying leaves the gluten intact. The gluten is fundamental for cooking and to prevent the pasta from turning mushy. A sign of excellent pasta is if the cooking water remains clear. This because there has been no starch dispersal into the water, which is a direct result of the gluten breaking down.

There is a clear difference between the quality of traditionally made pastas and those made by the large commercial manufacturers. Cook them side-by-side and you will notice the difference in the elasticity, bite and ability to hold the sauces.



Martelli



Maccheroni 500 g.

Maccheroni 1 Kg.



Penne 500 g.

Penne 1 Kg.



Spaghetti 500 g.

Spaghetti 1 Kg.



Spaghettini 500 g.

Spaghettini 1 Kg.

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martelli. the family-made pasta



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