



## Sgamaro Pasta

*Sgamaro pasta is used in exclusive restaurants all over the world and is made with only Italian certified Durham wheat. The wheat is selected solely from accredited farmers of the Veneto region an area suited for pasta giving Sgamaro pasta its unique flavour, colour, aroma, and firmness. By doing this Sgamaro has been able to produce more nutritious grains that contain more than 14% protein, 20–40% higher than your average pasta.*



*Because of its high protein content this pasta carries the ability to always remain al dente even if it is slightly overcooked and it can be refrigerated and reheated without losing its texture. Because of its strong gluten Sgamaro pasta is also suitable for those on a low GI diet because it is more easily digested.*

*The main advantage of using Sgamaro pasta is that from a 500g pack you can make more servings than regular durum wheat pasta. Again its high protein content makes the pasta grow bigger than regular pasta, meaning less pasta will create the same volume for your serving plate*

*A good pasta when cooked must not be sticky or clump together but must maintain good consistency and resistance. It must be firm to the bite or al dente allowing the pasta to be easily digested. Sgamaro pasta satisfies all of these standards.*

*Di Leo foods sells this pasta in a range of shapes including: spaghetti, spaghettini, bavette, fusille, farfale, penne, reginette, and mille righe.*