



**The Scrumptious Pantry**

**FOR IMMEDIATE RELEASE**

## **Pasta of Durum Wheat Semolato: more nutrients, delicate taste and exclusively available in The Scrumptious Pantry**

Rye, NY (June 25, 2010) – Over the last years, the pasta aisle has developed to include many pastas for special dietary needs, now a hidden gem of traditional pasta is finding its way into the limelight: artisan pasta made with Semolato flour of Durum Wheat, exclusively available in The Scrumptious Pantry.

The Semolato Pasta is the result of stone-milling the grain and significant amounts of the bran, the germ and the outer layers of the endosperm, which provides a more complex taste profile of the pasta, contains more nutrients, shows off the wheat in the pasta itself and is easier to digest! Semolato pasta is not a whole-wheat pasta – it has a delicate taste allows to be matched with any kind of sauce, even pesto. The classic white flour (“semolina”) in contrast is milled to separate the inner layer of the endosperm from all the other components, using only 60% to 64% of the actual kernel and losing many of the positive properties of bran and germ in the process.

The Scrumptious Pantry, an umbrella brand that provides “terroir” food products made by family farms using organic and estate grown crops, brings the Semolato Pasta from Carlo’s family farm in Tuscany to the US. It offers Carlo’s Semolato Pasta in three shapes: Farfalle for light sauces with veggies or fish, Rigatoni for meat sauces or as an oven baked pasta dish and Conchiglie (shell) for chunky veggie sauces. Carlo follows strict organic agricultural procedures and the traditional artisan production process: his pasta is dried over a bronze die at low temperatures in order to maintain the proteins, vitamins and amino acids, which are heat sensitive.

### **About The Scrumptious Pantry**

The Scrumptious Pantry is “Real Food from Real People.” All of our food items are made in small batches that come from family farms that embrace the traditional philosophies of farming and the importance of growing crops as safely as possible through natural means. In the kitchen traditional artisan techniques are followed to create culinary treasures that do not include any additives, fillers or preservatives – only estate-grown ingredients, passion and the belief that food is nourishment for the body and soul. Each product proudly displays the farmer whose name it carries to show they stand behind what they grow and make. From our farms to your table we pledge to provide a difference you can taste. Visit [www.scrumptiouspantry.com](http://www.scrumptiouspantry.com) to find a store near you or order online at [www.piazzaitalianmarket.com](http://www.piazzaitalianmarket.com).

### **Contact:**

M. Lee Greene, The Scrumptious Pantry/Faithful To Foods, Inc.  
411 Theodore Fremd Avenue; Suite 206 South; Rye, NY 10580  
Phone: (310) 979-9751; E-mail: [lee@scrumptiouspantry.com](mailto:lee@scrumptiouspantry.com); [www.scrumptiouspantry.com](http://www.scrumptiouspantry.com)



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## RECIPE: FARFALLE WITH SQUASH BLOSSOMS & TOMINO CHEESE

### Ingredients

1.1 lb of Carlo's Durum Wheat Farfalle  
2 tbsp of Cosimo's Extra Virgin Olive Oil Blend  
1 garlic clove  
20 squash blossoms, stamens removed, washed & finely sliced  
125 g Tomino Cheese, cut into small cubes  
0.25 g of saffron stigmas, dissolved in a shot glass of warm water  
Salt

**Method** (1) Cook the Farfalle in large pot of boiling, salted water for 9-10 minutes. (2) Meanwhile, heat the oil in a large skillet, add the whole garlic glove and sauté over medium heat until the garlic is blond and soft. (3) Remove garlic from the oil, turn heat to medium-low and add the squash blossoms. If liquid is needed, add some tablespoon of cooking water from the pasta (4) When the Farfalle are al dente, drain – do not rinse! (5) Add the cubes of Tomino, Farfalle and dissolved saffron to the squash blossoms and toss well over medium heat for about 60 seconds. (6) Salt to taste and serve.

For 4 persons

**Note: buy only saffron in stigmas for guaranteed purity. As saffron is heat & light sensitive make sure the packaging of your saffron is not see-through. Add the saffron at the end of the cooking process for the same reason.**