



30 TUORLI
TUTTA UN'ALTRA PASTA





Our Artisan Fresh Pasta

Our story begun more than 25 years ago, in a laboratory located in Garzigliana, a small village surrounded by the Alps, in the province of Turin.

30 Tuorli today produces traditional fresh and filled pasta and piedmontese gastronomic excellences, with care, passion and innovation..

Our production starts with.....

100% Italian durum wheat semolina, highly selected fresh meats from local farmers, eggs from free-range hens, seasonal vegetables.

The careful selection of the raw materials guarantees quality and authenticity, and it gives life to 30 Tuorli pasta, always **fresh, delicious, artisan and genuine.**

Always searching for new tastes...

The use of special flours and the research of new gourmet recipes allows us to offer innovative and creative proposals.

30 TUORLI

30 Tuorli dough (yolk-only)

TUTTA UN'ALTRA PASTA











30 Tuorli dough (yolk-only)

OUR PASTA SHAPES

Tagliolini
Tagliatelle
Spaghetti alla chitarra

OUR PACKAGING

SUPER FRESH 0-4°C	FRESH 0-4°C			FROZEN -18°C	
8 DAYS	30 DAYS			12 MONTHS	
					
1.000 gr	1.000 gr	400 gr	250 gr	2.500 gr	1.500 gr

Minutes cooking time



30 TUORLI

Agnolotti & Ravioli

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Agnolotti & Ravioli

OUR FILLINGS

- Traditional Piedmontese Agnolotti
- Ricotta cheese and spinach Ravioli
- Braised meat and truffle Ravioli
- Fondue and truffle Ravioli
- Braised meat and Barolo Ravioli
- Speck and radicchio Ravioli
- Pumpkin and amaretto biscuits Ravioli (orange dough)
- Borage Ravioli (green dough)
- Salmon Ravioli

OUR PACKAGING

SUPER FRESH 0-4°C	FRESH 0-4°C			FROZEN -18°C	
8 DAYS	30 DAYS			12 MONTHS	
					
1.000 gr	1.000 gr	400 gr	250 gr	2.500 gr	1.500 gr

Minutes cooking time



30 TUORLI

Traditional fresh egg pasta

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Traditional fresh egg pasta

OUR PASTA SHAPES

Lasagne sheets
 Tagliolini
 Tjarin
 Tagliatelle
 Spaghetti alla chitarra
 Maltagliati
 Pappardelle
 Tricolor Tagliatelle

OUR DOUGHS

Traditional (durum wheat semolina and egg)
 Whole grain
 Multigrain
 Chestnut flour

Durum wheat semolina dough
 – without egg
 Scialatielli, Linguine, Troccoli

OUR PACKAGING

SUPER FRESH 0-4°C	FRESH 0-4°C			FROZEN -18°C	
8 DAYS	30 DAYS			12 MONTHS	
					
1.000 gr	1.000 gr	500 gr	250 gr	2.500 gr	1.500 gr

Minutes cooking time



30 TUORLI

Plin Ravioli

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Plin Ravioli

OUR FILLINGS

Braised meat Plin
Plin with vegetables

OUR PACKAGING

SUPER FRESH 0-4°C	FRESH 0-4°C			FROZEN -18°C	
8 DAYS	30 DAYS			12 MONTHS	
					
1.000 gr	1.000 gr	400 gr	250 gr	2.500 gr	1.500 gr

Minutes cooking time



30 TUORLI

Cappellotti

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Cappellotti

OUR FILLINGS

Sausage and caramelized onion Cappellotti
Sausage and Pecorino cheese Cappellotti
Fondue Cappellotti

OUR PACKAGING

SUPER FRESH 0-4°C	FRESH 0-4°C	FROZEN -18°C			
8 DAYS	30 DAYS	12 MONTHS			
 1.000 gr	 1.000 gr	 400 gr	 250 gr	 2.500 gr	 1.500 gr

Minutes cooking time



30 TUORLI

Raviolini

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Raviolini

OUR FILLINGS

Ricotta cheese and Spinach Raviolini
 Raviolini with Vegetables
 Braised meat Raviolini
 Raviolini with Cheese
 Ham and Mozzarella cheese Raviolini

OUR PACKAGING

SUPER FRESH 0-4°C	FRESH 0-4°C			FROZEN -18°C
8 DAYS	30 DAYS			12 MONTHS
				 
1.000 gr	1.000 gr	400 gr	250 gr	2.500 gr 1.500 gr

Minutes cooking time



30 TUORLI

Panzerotti

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Panzerotti

OUR FILLINGS

- Porcini mushroom Panzerotti
- Asparagus Panzerotti
- Blue cheese, pears and walnuts Panzerotti
- Speck and Brie cheese Panzerotti
- Eggplant and Smoked Scamorza cheese Panzerotti

OUR PACKAGING

SUPER FRESH 0-4°C	FRESH 0-4°C			FROZEN -18°C
8 DAYS	30 DAYS			12 MONTHS
				
1.000 gr	1.000 gr	400 gr	250 gr	1.000 gr

Minutes cooking time



30 TUORLI

Ravioloni

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Ravioloni

OUR FILLINGS

Toma cheese and hazelnuts Ravioloni
 Potato, sausage and smoked Scamorza cheese Ravioloni
 Sausage and leeks Ravioloni
 Ham and cheese Ravioloni
 Ravioloni with chives

OUR PACKAGING

SUPER FRESH 0-4°C	FRESH 0-4°C			FROZEN -18°C	
8 DAYS	30 DAYS			12 MONTHS	
					
1.000 gr	1.000 gr	400 gr	250 gr	2.500 gr	1.500 gr

Minutes cooking time



30 TUORLI

Gnocchi

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Gnocchi

I NOSTRI SAPORI

Potato gnocchi
Spinach gnocchi
Tomato gnocchi
Basil gnocchi
Tricolour gnocchi

Pumpkin gnocchi
Beetroot gnocchi
Basil gnocchi
Chicche

OUR PACKAGING

SUPER FRESH 0-4°C	FRESH 0-4°C			FROZEN -18°C	
8 DAYS	30 DAYS			12 MONTHS	
					
1.000 gr	1.000 gr	400 gr	250 gr	2.500 gr	1.500 gr

Minutes cooking time










30TUORLI[®]
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