

COMUNICATO STAMPA

FROM DIVINE CREAZIONI®, THE NEW BAULETTI® WITH PORCINI MUSHROOMS AND "TALEGGIO DOP" CHEESE, A FILLING WITH THE AROMAS OF THE UNDERGROWTH

An upgrade to the previous recipe in the range, it will be available to restaurateurs for their seasonal menu change

Lavezzola (RA), XX 2023 - One of the new autumn products from **Divine Creazioni®** is **Bauletti® with porcini mushrooms and "Taleggio DOP" cheese**. Constantly searching for improvements to its fillings and flavours, Surgital's top brand of deep-frozen fresh pasta is launching an **upgrade to its previous Scrigni® with porcini mushrooms**, choosing to pair the king of the forest with Taleggio DOP, a typical northern Italian cheese produced with pasteurised milk, which is sweet and slightly aromatic, with a hint of acidity.

The filling for these Bauletti® is made from **plenty of porcini mushrooms braised with oil and garlic**, paired with **Taleggio DOP cheese** and **soft, creamy ricotta**, which helps to make the filling well-balanced. The intense flavour of the cheese adds a touch of intensity, but the **porcini mushrooms remain the true protagonist of this filling**, enhanced by the sophisticated braising technique.

A filling full of the aromas of the undergrowth, with the typical fragrances of the ingredients melding together in a combination that evokes an **autumnal atmosphere, an ideal option for restaurateurs when they change the menu** for the new season. A product suitable for any dish: **Surgital**, according to tradition, **recommends a few in the launch folder**, which becomes a true recipe book full of ideas and pictures. To intrigue the public, Bauletti® with porcini mushrooms and "Taleggio DOP" cheese have also been involved in a social media **campaign starting in August, with teasers in which the autumn new entries have been gradually revealed**.

It is no coincidence that it is known as "**Pasta like no other**": Divine Creazioni® are tiny sensory masterpieces in line with the spirit of **Fine Dining**, in which not only their flavours, but also their shapes, textures and aromas come together to create a true sense of exclusivity and sophistication. Like the other recipes from the brand, Bauletti® with porcini mushrooms and "Taleggio DOP" cheese contain all this: the shape - each piece is different from the rest to give artisan quality to the dish -; the format - **Bauletti®** are unique, registered to Divine Creazioni® but inspired by a **classic form of filled fresh pasta with a ridged edge** just like the ones created with a "spronella" pasta wheel -; and the size, designed to fit a **generous amount of filling**.

Even the dough is special, because it is made with **eight eggs for every kilo** of semolina, perfect for holding the **different Divine fillings**: unique, sophisticated taste experiences, not only thanks to the use of the **finest ingredients chosen from Italian DOP products**, but also thanks to the **original pairings** they contain. For all these reasons, you really don't need to add much to Divine Creazioni® to create a dish to remember.

Even the **packaging in trays with specially separated sections**, which keep every single piece intact, contributes to the premium quality of this range that once again enriches the menus of the best restaurants around the world.