

Che Pasta

*Freshly made
traditional Italian Pasta*

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product guide



How we are born

Established in 2020, our family run business has a fresh and virtuous point of view in producing fresh pasta. We use our traditional Italian recipes, and gave them a new and modern twist. We also took the most researched recipes of the most wonderful Italian regions along the whole boot, combined and modernised them to create a selection of niche products characterized by the unmistakable style of the Italian tradition, the very same one handed down by our grandmothers. Our chefs, after years of experience in the most rewarded restaurants in Italy, have been studying and perfecting our ravioli filling, sauces and pastas to bring to your table a piece of the real traditional, yet modern, taste of Italy.

Why we are different

All our range of pasta is "Trafalata al Bronzo" this means that all our dies are made of Bronze. Bronze Drawn pasta is the most traditional way to make proper freshly made Italian pasta. It is a little coarser and more porous, and thus it has a better surface for sauces to cling to, then the Teflon-cut pasta. Using Bronze dies might be a more expensive way to produce pasta, but the results are unmatched. It goes amicably with every kind of sauce with no exception. By picking the sauce up and blending perfectly with it, there is no margin of error to achieve the perfect pasta dish. Now a days even in Italy is a rarity to find this kind of pasta cutting.



We follow pasta's natural process



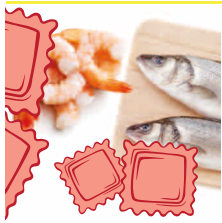
Our Freshly made pasta and ravioli is dried up naturally allowing it all the time it needs without rushing the process, just like our grandmothers used to do by hanging the fresh pasta for the whole family on the dryers all over the kitchen. During this rushed process a lot of proteins and nutrients are lost, this is the so called "Maillard effect", which is the quickest way to dry the pasta up by using high temperatures. Using this method would give the pasta the classic and so researched yellow-amber colour, which is wrongly considered synonym of good quality, but it would lack in taste and nutrients.

Our Promise

Our policy is transparency and honesty so that our customers can feel comfortable and secure while they buy our products. We like to give to our customers a product they can trust, because is the exact same one our mothers and grandmothers used to bring to our tables while growing up.

RAVIOLI

All the ravioli are available chilled or frozen and in three sizes: small, medium and large.



Red square egg ravioli, made with tomato dough and a filling of Seabass, Prawns and a hint of lime for a fresh note.

Ravioli Branzino e Gamberi



A traditional Italian white square egg ravioli with a filling of Spinach and fresh Ricotta cheese.

Ravioli Ricotta e Spinaci



Square green egg ravioli with spinach dough and a smokey creamy filling of Aubergines, Scamorza cheese and fresh Basil.

Ravioli Melanzane e Scamorza



Square white egg ravioli with a mixed filling of Veal, Beef and Vegetables

Ravioli Carne



Square egg ravioli with Pumpkin and Ricotta Cheese

Ravioli Zucca



Square white egg ravioli filled with mixed Mushrooms, Porcini and Potatoes

Ravioli Funghi



Square white egg ravioli filled with creamed Cod, a typical way to treat the cod in Venice.

Ravioli Baccalà mantecato



Green square egg ravioli with fresh basil dough filled with Peppers, Black olives, Red onion, Celery, Aubergines, Capers, Anchovies and Courgettes.

Ravioli Caponata



Square white egg ravioli filled with Sun-Dried tomatoes, Mozzarella cheese, Pesto.

Ravioli Pomodorino

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PASTA



Tagliatelle



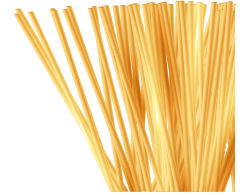
Tagliolini



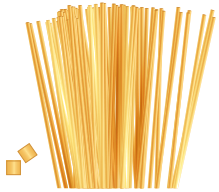
Spaghetti



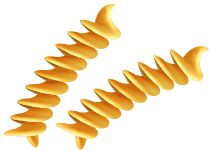
Pappardelle



Linguine



Spaghetti
alla Chitarra (*square*)



Fusilli

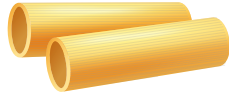


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All the pasta shapes are available chilled or frozen, with or without egg.



Penne



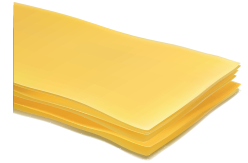
Rigatoni



Trofie



Paccheri



Lasagne



Scialatielli

Traditional recipe directly from Amalfi coast with milk, parmesan cheese and fresh basil.

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ARANCINI AND CROQUETTES



Suppli	<i>Traditional Roman tomato sauce rice croquettes with a heart of fresh mozzarella</i>	Arancini Piselli	<i>Rice balls with tomato sauce and petit pois peas with a heart of fresh mozzarella</i>
Carbonara Suppli	<i>Rice croquettes with pancetta, egg and cream</i>	Arancini Melenzane	<i>Rice balls with tomato sauce and aubergines</i>
Amatriciana Suppli	<i>Rice croquettes with tomato sauce and pancetta</i>	Arancini Bolognese	<i>Bolognese sauce, petit pois peas and a heart of fresh mozzarella</i>
Polpette di Melenzane	<i>Small aubergine patties with fresh basil and parmesan</i>	Arancine Siciliane	<i>White rice cones with veal and petit pois peas ragout heart</i>
Diavoletti	<i>Deep-fried pizza bites</i>	Arancine Calabresi	<i>Rice balls with 'Nduja and a mozzarella heart</i>
Angioletti	<i>Deep-fried pizza bites with chilli</i>	Arancini Prosciutto Cotto 210g	<i>Rice balls with a creamy and rich heart of mozzarella, scamorza, ham and Béchamel sauce.</i>
Arancini pollo 210g	<i>Rice balls with a creamy and rich heart of Béchamel sauce, chicken, mozzarella and Scamorza.</i>		

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