



# PASTA & CO. 2024

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## CLASSIC AND INNOVATIVE PRODUCTS

FOR YOUR CONCEPT

<b>Tomato soup</b> fruity, made of tomatoes with rustic pieces of tomato, seasoned with basil	*		*	9	24× 5×	200 g 2,000 g	2110 057 2210 000
<b>Aglio e Peperoncino</b> garlic cubes roasted in cold-pressed olive oil, with fiery chilli. "Simple things" can be so delicious!	*	Ø	*	3	5×	1,000 g	2215 184
<b>Sauce Bolognese</b> classic, made of purely beef and roasted vegetable cubes			*	3	24× 5×	200 g 2,000 g	1115 026 1215 027
Bolognese sauce vegan hearty sauce with sunflower seed protein, carrots and celery	*	0	8	•	24× 5×	200 g 2,000 g	2115 178 2215 225
<b>Vegetable Bolognese</b> finely chopped Italian vegetables and fresh herbs in a pulpy tomato sugo		Ø	8	•	24× 5×	200 g 2,000 g	1115 028 1215 029
<b>Tomato sauce Toscana</b> savoury sauce with tomatoes, thyme, basil, garlic, green and black olives	*	0	*		24× 5×	200 g 2,000 g	2115 013 2215 025
Tomato sauce with tomatoes, pesto and olive oil			*		5×	2,000 g	1215 012
Mushrooms in herbal sauce fresh mushrooms and shallots in a sauce with fine herbs	*	0	*		24× 5×	150g 1,000g	2113 162 2213 151
Sauce Arrabbiata spicy sugo from tomatoes, onions and chili	*	Ø	*	ð	24× 5×	200 g 2,000 g	2115 022 2215 003

#### Symbols



Sauce Carbonara tasteful pasta sauce with fried bacon	*	*	24× 200 g 5× 2,000 g	2115 056 2215 028
<b>Gorgonzola sauce</b> made of gorgonzola, cream, milk and white wine	*	8	24× 200 g 5× 2,000 g	2115 014 2215 019
King prawns in curry saffron sauce king prawn tails without shell, sous vide cooked, in a sauce made of coconut, curry and saffron	*	8	12× 220 g	2122 005
King prawns in garlic stock sous vide cooked prawns with garlic creme (10 pieces/bag)	*	88	12×approx. 440 g	2722 003



Our products are manufactured without flavour enhancers.



<b>Pesto Genovese</b> with cold-pressed olive oil, basil, Grana Padano, pine kernels and fresh garlic	X	6×	250 g	1215 006
<b>Pesto Verde</b> finely textured pesto with vegetarian hard cheese and cashew kernels	0 8	10×	250 g	1215 164
<b>Pesto Rosso</b> textured spread made of sun-dried tomatoes and hard cheese	* 0 *	6×	500 g	2219 109
<b>Grana Padano</b> ground Italian hard cheese, goes well with pasta	8	4×	1,000 g	6711 001

and best suited for au gratin dishes



## WE COOK THE WAY YOU DO, CLASSICALLY – ONLY OUR PANS ARE A LITTLE BIGGER.

<b>Tagliarini white</b> white noodles with fresh eggs, 4 mm	*	•	12× 12×	150 g 200 g	2120 076 2120 039
<b>Tagliarini green</b> green noodles with fresh eggs, 4 mm	* 0	•	12×	200 g	2120 069
Pappardelle wide noodles with fresh eggs, 18 mm	* 0	•	12×	200 g	2120 073
<b>Spaghettini classico</b> made of durum wheat	* 0	•	12×	200 g	2120 074
<b>Penne</b> made of durum wheat	* 🖉	•	12×	200 g	2120 071
<b>Truffle tagliarini</b> fine pasta made of durum wheat and fresh eggs, perfectly refined with truffle butter			12×	200 g	2120 104
<b>Fusilloni</b> large corkscrew pasta made of durum wheat	* 0	•	12×	200 g	2120 072
<b>Potato gnocchi</b> stuffed with goat cheese and truffle			12×	140g	2116 010
Beetroot gnocchi stuffed with mascarpone and walnut	* 🖉		12×	140 g	2116 011



<b>Risotto</b> creamy aromatic risotto with fine white wine note as basis. Whether pure or modified, always a culinary delight	*		*		24× 5×	200 g 1,000 g	2120 102 2220 020
<b>Lasagne classico</b> à la bolognese	*				12×	400 g	2120 053
Mediterranean vegetable lasagne with eggplants, zucchini, pepper and tomatoes	*	0			12×	350 g	2120 025
Lasagne with salmon and spinach with Norwegian salmon and spinach	*				3×	2,500 g	2522 009
<b>Piccata Milanese</b> tender chicken breast in a classic cheese and egg batter	۲				2×	4,000 g	5721 028
<b>Chicken breast au naturel</b> especially juicy and tender due to sous vide cooking	*		8	•		approx. 125 g . 6,250 g	2721 148
<b>Salmon fillet</b> raw, marinated with valuable rape oil. Ideally suited for sous vide cooking! (fish weight frozen 160g)	*		8	•	12×	180 g	2122 082
<b>Tiramisu "classic Italian"</b> with aromatic soaked sponge finger biscuits and a tender Mascarpone cream	**				6×	90 g (145 ml) 1,000 g	5614 050 5714 001
					(1	.,600 ml)	





## BLOCK MENÜ ENSURES HIGH QUALITY, SECURITY AND RELIABILITY.



### CALL US

Our service team will be happy to give you more information. Call us on +49 (0) 38851 92-100 from Monday to Friday, from 8:00 am to 5:00 pm.



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