

SHORT DRIED PASTA

Pasta corta – short dried pasta – comes in many shapes and sizes. We’ve chosen seven premium Italian brands this issue

Did you know that there are more than 350 shapes of pasta? Thanks to Italy’s diverse regional gastronomy, there will always be another variation to discover, alongside another delicious sauce. While fresh pasta is one of life’s most sublime food experiences, the excellent news for pasta lovers in a hurry is that there is a whole world of dried pasta to enjoy – and we have picked out seven widely available premium Italian brands. From an assortment of fusilli, to ancient grain orzo and wholegrain penne rigate – as well as a brand new pasta range from Emilia-Romagna, you’ll like our choices!

EDITOR’S CHOICE

RUMMO FUSILLI NO.48

From Rummo
www.pastarummo.it
Price £2.15 for 500g
Pasta Rummo in Benevento near Naples is one of Italy’s longest-standing pasta brands. It is a much loved household name – there was even a commemorative postage stamp released in 2021 on the occasion of their 175th anniversary! ‘Metodo Lenta Lavorazione’ is their strapline, and it is this slow and careful seven-step production process that ensures the quality of their many varieties of dried pasta. The tightly wound fusilli is a typical southern Italian shape, its close spirals working as sauce-catchers, ensuring the entire surface area of each twist is immersed in rich flavour. When cooked, this fusilli keeps its shape well with very little starch released into the water. An absolute staple for any cook.

VERDICT ★★★★★

The slow production process ensures a well-textured and firm cooked pasta, as versatile as you like, with cheese or tomato-based sauces – and great in a salad!



1 BARILLA FUSILLI INTEGRALE

From Barilla
www.barilla.com
Price £1.50 for 500g
Barilla began life in Parma more than 100 years ago and is one of Italy’s most popular pasta brands. This widely available bronze die fusilli is made from 100 per wholegrain durum wheat semolina and slow dried to keep its shape in rich sauces.

VERDICT ★★★★★

A healthy choice, full of plant fibre, we love the nutty flavour of this satisfying pasta shape – and Barilla’s recyclable cardboard packaging.

2 GAROFALO FUSILLI TRICOLORE

From Garofalo
www.pasta-garofalo.com
Price £2.60 for 500g
The addition of spinach and tomatoes to the dough to create the colours makes this a very attractive pasta once cooked. The vegetables impart a subtle flavour to the pasta twists as well, which complements other ingredients and sauces.

VERDICT ★★★★★

Show off the colour variations of this tasty fusilli in a pasta salad or creamy, cheesy sauces to complement the red, green and yellow shapes.



3 DE CECCO FUSILLI NO.34

From De Cecco
www.dececco.com
Price £2.00 for 500g
Another historic Italian pasta brand, this time based in Abruzzo, De Cecco began production in the late 1800s. Slow drying and bronze die-extrusion makes these fusilli a real quality item that keeps its shape well after cooking.

VERDICT ★★★★★

Widely available, the distinctive blue and yellow packaging is a mark of quality. Perfect with a hearty meat or tomato ragù.



4 EMILIA'S RIGATONI

From Emilia's Crafted Pasta
www.emilapasta.com
Price £10 for 3 pack (500g)
You may have come across Emilia's Pasta restaurants in London (there are four in all). Now they have launched three types of dried pasta – rigatoni, casarecce and bucatini, carefully crafted in Gragnano and available in packs of three online.

VERDICT ★★★★★

Emilia's Pasta Rigatoni are curved and ridged tubes with a sturdy and deliciously forgiving structure baked 'al forno' in a rich tomato sauce.



5 SEGGIANO WHOLEWHEAT ORZO

From Seggiano
www.seggiano.com
Price £3.50 for 375g
Low-gluten thanks to the ancient grains used to produce it, this organic wholewheat orzo is made in Sicily. Packed with nutrients and fibre, Seggiano also offer busiate and lumaconi pasta in this healthy style.

VERDICT ★★★★★

Deliciously nutty, this orzo keeps its shape really well, and is a tasty substitute for wholegrain rice or barley in winter soups and casseroles.



6 MR ORGANIC WHOLEWHEAT PENNE RIGATE

From Mr. Organic
www.mr-organic.com
Price £2.65 for 375g
Made from organic durum wheat from Casana di Puglia and bronze die extruded, this healthy ridged penne has the classic 'quill' cut at the ends of the chunky tubes. The 'rigate' texture ensures sauces cling well.

VERDICT ★★★★★

Once cooked, this robust penne rigate keeps its shape well and is really suited to oven baked pasta dishes with a hearty meat or tomato sugo.