

ANTICO PASTIFICIO TEALDI



> Food & Beverage

Distribution channel / Pasta / Pasta and Cereals / Private label



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Once upon a time there was a farm where a family lived...despite the beginning this is not a fable but a real story that has its origins in the first years of the XIX century and carries all traditions of Piedmontese cuisine. In the past 1944, indeed, granddad got married and with grandma bought a farm and a small field next to the house where he used to live with his parents. Although he was young he devotionally started to take care of a little vegetable garden where green plants of tomatoes, luxuriant sprigs of parsley, resistant grapevines and many other types of vegetables started to grow soon giving their most delicious fruit. Some time later the family multiplied and in a short period the farm expanded so that there were much hungrier family mouths to feed along with the helpers who worked in the plantations and took care of cattle. Grandma, a strong and dynamic woman, besides helping granddad to administrate the farm had also to feed all those mouths and used to prepare delicious sauces and tasteful delicacies that then became famous all over the region. Grandma, indeed, was used to put into practice what her family handed down from one generation to another: the good Piedmontese cuisine and all the typical recipes of our rural area. While grandma was cooking, granddad went on taking care of the plants in the fields, so to enlarge even more the varieties of vegetables and fruit necessary for his wife to prepare those appetizing recipes. Farm labourers increased to keep on providing the best salad, red and pulpy tomatoes, delicate and tasteful peppers, delectable green courgettes, sweet strawberries, yellow peaches and many other palatable fruit. Grandma used that precious product to prepare accurately her traditional family recipes like the bagna cauda, the Piedmontese hors d'oeuvre, yummy jams and many other dishes that became immediately very popular in the area. She was soon asked to cook her recipes for some noble families in the surroundings, therefore her work intensified and her cuisine became famous and well-known. Nowadays her recipes and traditions were and are employed to prepare the delicacies of our firm. For several years now grandma's recipes, still hand-written on a little notebook with a leather cover, have been referred to every day following, in the slightest details, all advice of someone who has always carefully loved the healthy and genuine Piedmontese cuisine.

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