



PREMIUM PASTA THAT LOVES SAUCE

ELEVATED RECIPES FOR CULINARY PROFESSIONALS



RECIPE BOOK



A LEGACY OF ITALIAN CRAFTSMANSHIP

At Barilla, we've been making pasta since Pietro Barilla opened his modest pasta shop in Parma, Italy, in 1877.

Since then, we've learned a lot about how to make pasta we can be proud to put our name on, adapting modern technologies to improve old-world traditions.

From sourcing the finest wheat in the world to micro-engraving our bronze dies, there are centuries of expertise in every bag of Al Bronzo.

BARILLA AL BRONZO®: THE PASTA FOR CHEFS SEEKING CULINARY EXCELLENCE

QUALITY THAT PAYS OFF

High customer demands, rising costs and labor shortages are everyday operational challenges. Premiumizing your offerings can open a new spectrum of opportunities. Count on quality to create value with every dish.

OLD WORLD TECHNIQUE, MODERN TECHNOLOGY

Barilla Al Bronzo amazes with its intensely rough texture made possible by patented micro-engraved bronze dies. The result is extraordinary sauce hold, taste and consistency.



AL BRONZO MAKES THE DIFFERENCE



HIGH-QUALITY INGREDIENTS

- + Imported from Italy
- + Made from carefully selected high-quality durum wheat
- + Non-GMO Project Verified



OPTIMAL PERFORMANCE

- + High protein content creates durability and 'al dente' texture, even when double-cooking
- + Intensely rough texture for exceptional sauce hold
- + Optimum starch release for silky sauces



EXTRAORDINARY MULTI-SENSORY EXPERIENCE

- + Glossy sauce coat for gorgeous plating
- + 'Al dente' texture every time

THE ART OF COOKING WITH AL BRONZO



"Great pasta is revealed by the senses. With Al Bronzo, using the finest Italian durum wheat results in a signature aroma, like fresh bread. The high protein content of the wheat creates durability and 'al dente' texture, even when double-cooking. The micro-engraved shapes are designed to release the perfect amount of starch and marry with sauces." *Chef Lorenzo Boni - Executive Chef, Barilla America*



From Spaghetti to Fusilloni, the Al Bronzo range offers chefs maximum flexibility with a variety of premium pasta cuts designed for any culinary creation.

Available in bulk and retail formats.

CHEF TIPS FOR SUCCESS WITH AL BRONZO



COOKING

- + Stir gently in the first couple of minutes of cooking to avoid pasta sticking.
- + Use a pasta cooker with basket inserts for best results.



DOUBLE COOKING

- + Avoid rinsing pasta after pre-cooking when possible. Spread on sheet trays and cool before storage.
- + Toss pasta in a small amount of oil before chilling to prevent sticking.



FINISHING

- + Use more sauce. Al Bronzo's micro-engraved surface absorbs more sauce and flavor.
- + Finish Al Bronzo directly in sauce before service.





6 Servings



Medium
Difficulty Level

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INGREDIENTS

1 lb	Al Bronzo Spaghetti
2 tsp	Extra virgin olive oil
5½ oz	Guanciale
5½ oz	Spicy Italian sausage
10⅔ oz	Yellow onion, julienned
1	Mutti tomato passata (24 fl oz)
⅓ cup	Egg yolks
5½ oz	Pecorino Romano, microplaned
1 tsp	Freshly ground black pepper
1½ oz	Basil



PREPARATION

1. In a rondeau, warm extra virgin olive oil and guanciale over medium heat until the guanciale is light golden brown and begins to crisp. Add the sausage in dime-sized pieces, continuing to cook until golden brown and cooked through.
2. Add the onions, sautéing until tender and light golden. Add the passata and simmer.
3. Cook the spaghetti according to package instructions or until al dente. Reserve about 2 Tbsp + 2 tsp pasta water. Add the pasta to the tomato sauce.
4. In a bowl, stir the egg yolks with the shredded pecorino and black pepper. Slowly incorporate pasta water, continuing to stir.
5. Remove the pasta from the heat, then incorporate the egg yolk mixture, stirring until thoroughly mixed and emulsified.
6. Transfer to the plate and garnish with more shredded pecorino and basil.

SPAGHETTI

Al Bronzo Spaghetti
alla Zozzona



LINGUINE

Al Bronzo Linguine with Prosecco
Cream and Caviar



6 Servings



Easy
Difficulty Level

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INGREDIENTS

1 lb	Al Bronzo Linguine
4 Tbsp	Extra virgin olive oil, divided
1	Medium shallot, minced
1 cup	Dry white wine
1 cup	Fish broth
1½ cups	Heavy cream
1 Tbsp	Chives
4 Tbsp	Black caviar
To taste	Salt and white pepper



PREPARATION

1. Bring a pot of water to a boil and cook pasta according to package instructions.
2. Meanwhile, slowly sweat the minced shallot with 3 Tbsp extra virgin olive oil.
3. Add dry white wine and reduce by half.
4. Add broth, bring to a boil and reduce by half.
5. Add cream, salt and white pepper and bring to a simmer.
6. Drain and toss pasta with the sauce. Top with caviar and chives before serving.



6 Servings



Easy
Difficulty Level

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INGREDIENTS

- 1 lb** **Al Bronzo Penne Rigate**
- 1** Small yellow onion, diced
2 Garlic cloves, minced
4 Tbsp Extra virgin olive oil, divided
3 Tbsp Tomato paste
½ tsp Crushed red pepper flakes
¼ cup Vodka
¾ cup Heavy cream
¼ cup Parmigiano Reggiano cheese, grated and divided
To taste Salt and black pepper
 Parsley or basil, chopped, for garnish



PREPARATION

1. In a skillet over medium-high heat, add 3 Tbsp extra virgin olive oil, onion, and garlic. Cook for 3 to 5 minutes or until onion is translucent.
2. Add crushed red pepper and tomato paste, stirring for an additional minute.
3. Add vodka and reduce. Season with salt and pepper, add heavy cream, and bring to a simmer.
4. Cook pasta according to package directions. Reserve pasta water.
5. Add pasta to sauce. Add reserved pasta cooking water as needed to reach desired sauce consistency. Stir in half of the Parmigiano Reggiano cheese.
6. Top with remaining cheese and parsley or basil, then serve.

PENNE RIGATE

Al Bronzo Penne alla Vodka



ORECCHIETTE

Al Bronzo Orecchiette with
Crab and Lobster



6 Servings



Medium
Difficulty Level

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INGREDIENTS

1 lb	Al Bronzo Orecchiette
12 oz	Whole lobster (approximately 1 small lobster)
2 Tbsp	Celery, chopped
2 Tbsp	Carrots, chopped
2 Tbsp	Onions, chopped
1	Garlic clove, whole
¼ cup	Marsala wine
1¼ Tbsp	Extra virgin olive oil
1½ Tbsp	All-purpose flour
¾ Tbsp	Tomato paste
¼ cup	Lump crab
½ Tbsp	Italian parsley, chopped
To taste	Salt and black pepper



PREPARATION

1. Place a steaming basket in a large pot. Add 1 inch of water, cover with a lid and bring to a boil. Uncover, place the lobster inside and cover the pot again. Steam the lobster for 12 minutes. Alternatively, fill a similar pot ¾ full with water and bring to a boil. Season the water with a pinch of sea salt and boil the lobster for 8 minutes.
2. Allow the lobster to cool slightly, then twist off the lobster head from the tail and claws. Discard the shells (from the tail and claws) and finely chop the meat.
3. Separately, with a large knife, roughly chop the head and place it in a small stockpot over medium heat with ¾ Tbsp extra virgin olive oil and sauté the lobster head along with the diced carrots, celery, garlic, and onion for approximately ten minutes. Add flour and tomato paste and cook for another minute, stirring continuously.
4. Deglaze the pot with the Marsala wine (careful: it may flame) and reduce by half, then cover with 2 cups of water. Season with salt and pepper and bring to a simmer for approximately 45 minutes, then strain through a chinois or a fine sieve. Discard the shells and the vegetables and reserve the broth. It should yield about ½ cup.
5. Bring a pot of salted water to a rolling boil and cook the pasta according to package directions, but drain 3 minutes early (reserving some cooking water). Bring the lobster broth to a hard boil, stir in the drained orecchiette and finish cooking the pasta over high heat, adding cooking water as needed.
6. Stir in the crab, the chopped lobster tail and claw meat at the last minute so that they reheat but don't overcook. Finish the dish with remaining olive oil and parsley (optional) before serving.

FUSILLONI

Al Bronzo Fusilloni with Caramelized Grapes, Italian Sausage and Creamy Mascarpone



6 Servings



Medium
Difficulty Level

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INGREDIENTS

1 lb	Al Bronzo Fusilloni
12 oz	Italian sausage (sweet or mild spicy), casings removed
2 cups	Red grapes, stems removed
3 Tbsp	Extra virgin olive oil
2 sprigs	Fresh rosemary, finely chopped
1 cup	Heavy cream
½ cup	Mascarpone
½ cup	Parmigiano Reggiano cheese, grated
1 Tbsp	Unsalted butter
¾ cup	Walnuts, roughly chopped
½ tsp	Ground cinnamon
¼ tsp	Chili flakes
1 tsp	Honey
1 pinch	Sea salt
To taste	Freshly cracked black pepper



PREPARATION

1. Preheat oven to 425°F. Toss grapes with olive oil, salt, and half the chopped rosemary. Roast for 12-15 minutes until blistered and lightly caramelized. Set aside.
2. In a small pan over medium heat, toast walnuts in olive oil. Add cinnamon, chili flakes, honey, and a pinch of salt. Stir until glossy and fragrant. Transfer to parchment to cool—they should crisp as they set.
3. In a large sauté pan, cook sausage over medium-high heat, breaking it into pieces. Allow it to develop deep caramelization—this is where the flavor builds. Add remaining rosemary and cook until aromatic.
4. Lower heat to medium. Add butter, then pour in the cream, scraping up the fond. Simmer gently for 3-4 minutes.
5. Whisk in mascarpone until smooth and velvety. Add roasted grapes and any juices, letting them gently collapse into the sauce.
6. Cook pasta according to package directions. Reserve 1 cup pasta water.
7. Add pasta directly to the sauce. Toss vigorously, adding reserved pasta cooking water as needed to reach desired sauce consistency. Fold in Parmigiano and adjust seasoning.



6 Servings



Medium
Difficulty Level

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INGREDIENTS

1 lb	Al Bronzo Mezzi Rigatoni
2 Tbsp	Unsalted butter
2 tsp	Garlic, chopped
2 oz	'Nduja
¼ cup	Mama Lil's Peppers, chopped
2 Tbsp	Basil, chopped
1 lb	21/25 shrimp, butterflied
½ tsp	Kosher salt
12 oz	Crushed yellow tomatoes
12 oz	Heavy cream
3 oz	Baby spinach
½ cup	Parmesan cheese, ground
2 tsp	Extra virgin olive oil



PREPARATION

1. Cook pasta according to package directions. Reserve pasta water for later use.
2. In a large sauté pan over medium heat, melt butter and add garlic, 'nduja and Mama Lil's Peppers. Sauté gently until the 'nduja is fully rendered and the garlic is fragrant but not brown.
3. Immediately add chopped basil, shrimp and kosher salt and sauté the shrimp until they just begin to curl and turn pink. Add reserved pasta cooking water as needed to reach desired sauce consistency.
4. Reduce slightly and proceed to add yellow tomatoes and heavy cream. Bring it to a simmer and add cooked pasta and baby spinach. Sauté for an additional minute or two, stirring the pasta, giving it a chance to absorb the sauce.
5. Finish by adding ½ cup ground parmesan cheese and stirring until thoroughly combined. Place it in a large serving bowl and garnish with additional ground parmesan cheese and drizzle with extra virgin olive oil.

MEZZI RIGATONI

Al Bronzo Mezzi Rigatoni with
Spicy Calabrian Shrimp



BUCATINI

Al Bronzo Bucatini
with Smoked Chicken and Greens



6 Servings



Medium
Difficulty Level

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INGREDIENTS

1 lb	Al Bronzo Bucatini
1 lb	Chicken thighs
4	Shallots, julienned
3	Garlic cloves, minced
1 Tbsp	Extra virgin olive oil
1 Tbsp	Granulated sugar
2 Tbsp	Unsalted butter
1 lb	Mustard greens, stems removed and chopped
4 cups	Chicken stock
1 cup	Heavy cream
4 oz	Pecorino Romano
¼ cup	Fresh lemon juice
2 tsp	Coarse-ground black pepper
1 Tbsp	Fresh sage, finely minced
To taste	Kosher salt



PREPARATION

1. Smoke chicken for 1 hour and 15 minutes. Remove and shred.
2. In a small rondeau over low heat, heat the extra virgin olive oil. Add the shallots and cook until lightly browned. Stir in the butter and sugar and continue cooking slowly until the shallots are caramelized.
3. Add the garlic, sage and mustard greens and cook, stirring, until the greens are wilted. Pour in the chicken stock.
4. Add the shredded chicken to the sauce mixture and simmer over low heat for 1½ hours.
5. Add additional stock while simmering to reach desired texture; chicken should just begin to shred into the deeply braised greens.
6. Once the stock is reduced by half, add the heavy cream and pecorino Romano. Cook until the sauce begins to thicken. Season with kosher salt.
7. Cook the pasta for 4 minutes. Drain and add it directly to the sauce. Cook for an additional 3 minutes, then remove from the heat and stir in the lemon juice. Let rest for 1 minute. The pasta should be al dente and the sauce rich and silky.
8. Garnish with a generous amount of pecorino and a sprinkle of black pepper.



6 Servings



Medium
Difficulty Level

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INGREDIENTS

1 lb	Al Bronzo Radiatori
6 Tbsp	Extra virgin olive oil
1 cup	Yellow onion, chopped
20 oz	Spring peas, thawed
12 oz	Pancetta, cubed
1 cup	Italian parsley leaves
To taste	Salt and pepper
2½ cups	Parmigiano Reggiano cheese, grated



PREPARATION

1. Cook pasta according to package directions.
2. In a pot, sauté onion with half of the olive oil for 3 minutes. Add peas and 4 cups pasta cooking water. Bring back to a boil and season with salt and pepper.
3. In a blender, process approximately $\frac{4}{5}$ of the peas with some water and parsley. Add to pot. Note: Be careful when processing hot sauce; always start at a very low speed.
4. Render pancetta over medium heat until crispy. Discard fat.
5. Drain pasta and toss with pea mixture over high heat until coated in sauce. Turn the heat off and let rest for 2 minutes.
6. Fold in cheese and remaining olive oil. Serve with pancetta and a light sprinkle of cheese over the top.

RADIATORI

Al Bronzo Radiatori with Creamy
Peas, Crispy Pancetta and
Parmigiano Reggiano



PRODUCT LIST

Product Description	SKU/Item #	GTIN	Cook Time	Pre-Cook Time	Product Image
LONG CUTS - BULK BAG (10 LB.)					
SPAGHETTI	1000024870	10076808012955	11-13 min	6 min	
LINGUINE	1000024871	10076808012962	12-14 min	7 min	
SHORT CUTS - BULK BAG (10 LB.)					
PENNE RIGATE	1000024866	10076808012924	13-15 min	7 min	
ORECCHIETTE	1000024868	10076808012931	12-14 min	6 min	
FUSILLONI	1000024869	10076808012948	11-13 min	6 min	
MEZZI RIGATONI	1000024872	10076808012979	15-17 min	7 min	
LONG CUTS - RETAIL BAG (1 LB.)					
SPAGHETTI	1000025346	10076808013280	11-13 min	6 min	
BUCATINI	1000025347	10076808013297	9-11 min	4 min	
SHORT CUTS - RETAIL BAG (1 LB.)					
PENNE RIGATE	1000025344	10076808013327	13-15 min	7 min	
ORECCHIETTE	1000025345	10076808013303	12-14 min	6 min	
FUSILLONI	1000025342	10076808013334	11-13 min	6 min	
MEZZI RIGATONI	1000025341	10076808013310	15-17 min	7 min	
RADIATORI	1000025343	10076808013341	10-12 min	6 min	