



10 Corso Como Pasta, Rice and Olive Oil

New flavors for 10 Corso Como. Presenting the fine foods of pasta, rice, and oil.

Milan, May 10th 2023 - **10 Corso Como** launches significant new gastronomic projects: a line of pasta, rice and chili oil now confirming the union of Fashion & Food from the 20-year collaboration with Galateo & Friends.

The story I tell is my story: is the passion for product and research, the love for fashion, the taste for discovery. I opened the e-commerce already 11 years ago and, in 2020, I acquired 10 Corso Como brand. In summary, I have been involved in fashion for more than four decades, and it seemed the time had finally come to extend the taste for beauty in fashion to the goodness of a pasta, rice and an Italian 10 Corso Como oil. - declares Tiziana Fausti, 10 Corso Como President recently awarded the CHI E' CHI Fashion & Taste Award (2023).

Pasta.

Tagliolini are an authentic novelty, created from durum wheat semolina and eggs. An artisanal pasta in which wheat germ is introduced and dried at a low temperature, for quick cooking. In a 250 g format with transparent packaging and the classic 10 Corso Como label.

Paccheri. In the style and quality of 10 Corso Como, paccheri is a large-format artisanal pasta, cooked ten minutes with a characteristic presence of fresh wheat germ, it should not be missed. Processed in the Tuscan countryside of Pisa, paccheri are available in 250 g and 500 g sizes.

Rice.

A fine **Italian Carnaroli rice**. Produced in the Vercelli countryside, round and full, a premium slice selected for very beautiful and large grains. Particularly suitable for risottos in the grand cuisine but also for rice salads in the 500 g format.

An extraordinary **black rice**. In the Artemide variety (gran riserva) produced on ecological farms near Novara, the rice comes in a transparent vacuum pack in a 500 g format.

Olive Oil.

Ardente. *A roaring chili oil marries the Ligurian mastery of extra virgin olive oil from olives grown in Arma di Taggia, Liguria, near Imperia, and the fire of dehydrated whole hot chili peppers.*

10 Corso Como Food also presents in traditional colored bottles, an extra virgin olive oil (evo) and balsamic vinegar. Different declinations of a know-how come together, where 10 Corso Como always can find the quality connections between seemingly distant worlds.

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Founded in Milan in 1991, 10 Corso Como created and spread the concept of cohesion between culture and trend, promoting the link between the worlds of fashion, design and food. Recognized as the first "concept store," it transformed the concept of retail into a fusion of lifestyle and fashion.

With the guidance and entrepreneurial skills of Tiziana Fausti, 10 Corso Como enhances the path that has made it a symbol of Milan, Made in Italy and international creativity.

10corsocomo.com.