



Goodness, Genuineness, Simplicity



BGS is an artisanal workshop established in Travagliato, near Brescia, with the aim of producing a range of superior quality food products, high digestibility, without added preservatives and without the use of raw materials or ingredients containing gluten.

The choice to make frozen products was made on the logic of producing foods that do not undergo pasteurization treatments, inert gases and without the addition of preservatives, which would greatly lower the quality as well as the genuineness. The cooling of products is done with rapid abatement systems, which leads to the temperature of -18°C in a very short time. This allows us not only to maintain the organoleptic properties unchanged, but also to reach a 18 months Shelf-Life with no added preservatives.

The growing and continuous increase of people who are intolerant and allergic to gluten, or who are simply looking for healthy and genuine products, is a snapshot of today's food consumption situation, increasingly problematic and necessarily nutritionally attentive.

That's why **BGS** wants to provide an ever-growing customer target with a quality product that is affordable for everyone, no one excluded!

After a study and a thorough research of the ancient recipes of Italian cuisine, and taking into account the demands of the market, **BGS** has brought back on your tables the traditional taste of homemade pasta and potato dumplings, with the lightness of gluten-free, maintaining the traditional scents and flavors.

Ho.Re.Ca.

Our potato dumplings are born from an ancient recipe of the Italian tradition that does not involve the use of wheat flour, a product naturally gluten-free and therefore easily digestible.

Our fresh potato gnocchi, frozen and gluten free:

- Potato gnocchi
- Vegan potato gnocchi
- Cauliflower Gnocchi

Our fresh potato gnocchi stuffed, frozen and gluten free:

- Potato gnocchi filled with four cheeses filling
- Potato gnocchi with rocket filled with speck and Asiago PDO cheese
- Potato gnocchi filled with tomato and mozzarella
- Potato gnocchi filled with porcini mushrooms
- Potato gnocchi filled with artichokes and grana padano cheese

Discover the whole tradition of Emilian egg pasta combined with the innovation of a gluten-free recipe.

Our fresh egg pasta stuffed, frozen and gluten free:

- Stuffed pasta with porcini mushroom
- Stuffed pasta with pumpkin
- Stuffed pasta with ham and cheese
- Stuffed pasta with ricotta and spinach
- Stuffed pasta with braised meat

Our fresh egg pasta, frozen and gluten free:

- Tagliatelle (Classic/Vegan)
- Lasagna sheet (Classic/Vegan)

Our frozen stuffed potato gnocchi available exclusively on demand and with minimal order quantity:

- Potato gnocchi filled with stracchino cheese and basil pesto
- Potato gnocchi stuffed with a pizzaiola filling
- Potato gnocchi filled with fine black truffle
- Potato gnocchi filled with 'nduja
- Potato gnocchi filled with bolognese ragù sauce



POTATO GNOCCHI

Our potato gnocchi (dumplings) go well with any sauce, they are excellent also simply seasoned with melted butter and grated cheese.



VEGAN POTATO GNOCCHI

Our vegan potato gnocchi (dumplings) are designed to comply with a vegan diet, maintaining all traditional taste of typical Italian cuisine dumplings. Delicious served with any sauce or gravy, depending on your taste.



CAULIFLOWER GNOCCHI

Our cauliflower gnocchi combine a classic recipe of the Italian tradition to the nutritional qualities of cauliflower: it has few calories, it's rich in dietary fiber and vitamin A and it's a natural antioxidant.



POTATO GNOCCHI FILLED WITH FOUR CHEESES FILLING

A typical "beautiful country" dish, the potato gnocchi (dumplings) with four cheeses filling are a true specialty that satisfy the most demanding palate. The taste of emmenthal, gorgonzola, Taleggio and Grana Padano in a unique filling.



This image shows several potato gnocchi (dumplings) with a light green hue, indicating the presence of rocket. Two of the dumplings are cut open, revealing a pinkish-red filling of speck and a white filling of asiago cheese. In the background, there is a piece of speck and some fresh rocket leaves.

POTATO GNOCCHI WITH ROCKET FILLED WITH SPECK AND ASIAGO PDO CHEESE

A Special dish. Potato gnocchi (dumplings) with rocket have a unique taste, thanks to addition of fresh rocket into the dough. The speck and asiago filling of high quality, enhances the decisive flavor of gnocchi (dumplings) and release equilibrate sensations.



This image shows several potato gnocchi (dumplings) with a light yellow hue. One of the dumplings is cut open, revealing a filling of red tomato and white mozzarella cheese. In the background, there are two halves of a red tomato.

POTATO GNOCCHI FILLED WITH TOMATO AND MOZZARELLA

Together with the potato gnocchi (dumplings) filled with four cheeses are definitely the most classic filled gnocchi (dumplings) of Italian tradition. Our potato dumplings filled with mozzarella and tomato have a very balanced and fresh taste, typical of Italian tomatoes and high quality mozzarella selected in order to make a filling with a light taste.



POTATO GNOCCHI FILLED WITH PORCINI MUSHROOMS

Unmistakable porcini mushrooms taste, cooked with garlic, extra virgin olive oil and parsley, according with the classic Italian recipe. Our gnocchi (dumplings) filled with porcini mushrooms have a unique flavor, the exquisite taste of porcini mushroom combined with lightness of gluten-free gnocchi (dumplings). It is a perfect mix between flavor and delicacy.



POTATO GNOCCHI FILLED WITH ARTICHOKES AND GRANA PADANO CHEESE

The taste and delicacy of artichoke and ricotta, combined with intense and typical flavor of the Grana Padano PDO, make these gnocchi (dumplings) filled a genuine and healthy dish. A recipe of the past typical of the Italian tradition.



STUFFED PASTA WITH PORCINI MUSHROOMS

A light pasta sheet, thanks to absence of gluten, embellished with a delicious porcini mushrooms stuffing. Selected high quality porcini, which give a unique flavor and unique scent unmistakable, which made famous the porcino as "king of mushrooms".



STUFFED PASTA WITH PUMPKIN

A traditional stuffed pasta from northern Italy, appreciated for sweet and satisfying taste. Even for pumpkin non-lovers, this special recipe is ideal to get closer to this vegetable with a very sweet and flavor tasty.



STUFFED PASTA WITH SPECK AND ASIAGO PDO CHEESE

Our egg pasta goes well with a tasty filling. The Speck and Asiago PDO filling donates to our pasta a unique, decisive and involving taste.

STUFFED PASTA WITH RICOTTA AND SPINACH

Italian cuisine classic dish. A tasty and light recipe where ricotta, with its delicate taste, enhances the spinach taste. A light and delicious filling to taste with butter, sage and grated cheese to enhance flavor.



STUFFED PASTA WITH BRAISED MEAT

Braised filling makes our pasta a very tasty dish thanks to the ancient recipe, decisive flavors of beef meat, red wine, grana padano PDO, onions and carrots. All traditional ingredients of Italian cuisine.

Available:

- **Classic**
- **Vegan**



TAGLIATELLE, EGG PASTA

Try the egg pasta of the Emilian tradition combined with innovative gluten free recipe. Our egg tagliatelle are very light and excellent to make fun with any recipe.

Available:

- **Classic**
- **Vegan**



EGG PASTA SHEET FOR LASAGNE

Our egg pasta sheet for lasagne has a delicate and light taste. Try our lasagne with the classic Italian traditional recipes, or exalted by experimenting with new recipes.

Available only on demand and with minimum order quantity.



POTATO GNOCCHI FILLED WITH STRACCHINO CHEESE AND BASIL PESTO

The traditional genovese pesto recipe combined with stracchino makes tasty our filled potato gnocchi (dumplings). A definite taste, typical of the Italian cuisine, high digestibility as gluten-free.

POTATO GNOCCHI STUFFED WITH PIZZAIOLA FILLING

A filling that originates from a historic Italian dish such as margherita pizza, inserted in a soft stuffed dumpling, creates the right combination for a tasty and innovative dish that respects the flavors of traditional Italian cuisine.



POTATO GNOCCHI FILLED WITH FINE BLACK TRUFFLE

A unique dish, one of the most particular and at the same time refined dish. These gnocchi (dumplings) have an intense flavor and the unique and unmistakable scent of truffles. A studied product, carefully selected by our staff, combined with other ingredients enhance the taste.





POTATO GNOCCHI FILLED WITH N'DUJA

The most particular gnocchi (dumplings) of our wide range of production. All the strong and intense taste of the very particular Spicy Calabrian n'duja, make this filling a real "bomb" for the palate.



POTATO GNOCCHI FILLED WITH BOLOGNESE RAGÙ SAUCE

The ragù filling cooked as tradition! Beef meat and pork are enhanced by traditional meat sauce recipe. Red wine, bay leaf, onion, carrots, pulp of tomato, rosemary and extra virgin olive oil make the filling tasty and really palatable.



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