Autogrill and Orogel: introducing wholemeal pasta salads
by Marco Bianchi

Milan, 17 July 2018 - Autogrill, in collaboration with Orogel, is launching new wholemeal pasta salads designed by Marco Bianchi - food mentor and science writer for Fondazione Veronesi - at one of its most iconic motorway points of sale, Villoresi Est, on the Milano-Laghi motorway near Lainate.

Marco Bianchi donned an operator’s outfit for a day to give a public presentation of his two ‘summer edition’ pasta recipes: wholemeal casarecce and wholemeal mafaldine, which will be available till mid September in all Ciao restaurants in Italy.

The first of the two is also designed for vegetarians, being made with wholemeal casarecce, grilled aubergines, semidry cherry tomatoes, feta, capers and oregano. The second, with a nod to vegan tastes as well, consists of wholemeal mafaldine, vegetable and pulse rissoles, edamame, semidry cherry tomatoes and almonds.

How did these two dishes come into being? Marco Bianchi himself explains: “Eating out without compromising your wellbeing? I created two unique dishes with 100% Italian vegetables grown by Orogel in their natural seasons and optimal terrain, rich in colour and goodness for a break full of flavour and good health! Have a good meal, have a good journey!”

The two pasta salads are part of a wider programme that’s been renewing Autogrill’s food offering since this spring in Italy and also introduced Super Salads in the “taste & wellbeing” category of the ‘Ciao’ concept. The key ingredients in these Super Salads are super foods, which have nutritious properties especially beneficial for our organism. The new salads are designed to meet the needs of consumers who seek lightness and wellbeing in food also when they travel, in line with the eating trends of the moment.

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