

THE
YORKSHIRE
PASTA
COMPANY



PREMIUM
BRITISH
PASTA

MADE IN YORKSHIRE

AS FEATURED ON





**OUR PASTA IS
NOTHING LIKE
THE PASTA YOU
WOULD FIND ON
SUPERMARKET
SHELVES**

Since we launched in 2020, we have appeared on James Martin, been raved about by chefs and won several awards – including two Great Taste!

Our premium British pastas are currently stocked in over 500 independent shops, appear on various incredible restaurant menus and are being enjoyed at family dinner tables up and down the UK!

THE YORKSHIRE PASTA TEAM

ARTISAN BRITISH PASTA

Many industrial manufacturers have lost touch with the traditional techniques, opting for rapid, high-throughput methods. We want to take pasta back to basics, with no compromise on flavour, making pasta slowly and authentically; this is essential for enhancing the flavour of the grain and the pasta's ability to absorb sauces. Some say it even results in a more easily digestible pasta.

BRONZE DRAWN

Just like the 'maestri pastai', master pasta makers of Italy, we know that the only way to achieve superior quality pasta is to press the dough through bronze dies. Our dies create a rough surface on every single piece, making the pasta perfect for absorbing delicious sauces, elevating a meal from good to superb.



SLOW DRIED

We slow dry our pasta at low temperatures which creates the conditions needed to develop flavour. The drying process, which is bespoke for each shape, removes excess moisture from the dough and locks in delicious taste. The natural drying process we use ensures that our products keep well without needing any stabilisers or preservatives.



HAND FINISHED IN PAPER

Our pasta is then placed in our specially developed paper bags. These are 100% recyclable and each one is sealed by hand with two of our signature metal fastenings. These fastenings make our bags look good and, more importantly, help us avoid using plastic!

HIGH QUALITY VEGAN INGREDIENTS

We only use water and locally milled wheat flour, of which over two thirds is grown on our doorstep right here in Yorkshire. We source our flour from a local mill, working directly with the miller, ensuring superb quality grain with the desired attributes for our recipe. We mix our specially selected flour with cold water – our ratio is a well kept secret! These two ingredients are mixed gently to preserve the proteins in the flour and create a perfect dough

SUSTAINABILITY

We are continually working to be as sustainable as possible, from using a mill that is on our doorstep, to sealing our cardboard boxes with paper tape and feeding any food waste to happy cattle. We even have solar panels down at Yorkshire Pasta HQ where energy is collected and utilised for the business.



N° 01
FUSILLI

Pronounced “foo-see-lee” in Italian or “spirals” in Yorkshire.

Fusilli ‘spindles’ are like a corkscrew – it is the helterskelter of the pasta world! The swirly design partnered with the texture created from our traditional bronze-drawn method, leads to a champion sauce-holding ability and such a delightful mouthfeel. The shape is a pretty funky creation when you think about it. We love to eat these stirred into a punchy bolognese sauce.

RETAIL BAGS

500g

N° 02
PENNE RIGATE

Pronounced “pen-nay” in Italian or “t-pointy one” in Yorkshire.

One of the all-time favourites: penne. We make our penne ‘rigate’, meaning ridged, which helps this little guy hold its shape and soak up sauce. ‘Penne’ comes from the Italian word for quill and the angled end encourages even more sauce to be scooped up. Safe to say this is one saucy fella. These characteristics mean that this pasta is destined for a baked masterpiece.

RETAIL BAGS

500g

N° 03
CONCHIGLIE RIGATE

Pronounced “con-kill-iy” in Italian or “shells” in Yorkshire.

Most commonly referred to as ‘shells’, Conchiglie Rigate cuddle sauces more than any other pasta due to the rigid outer and smooth, deep, cave-like interior. They are excellent with lighter sauces and those with chunky pieces. For our family, these shells are the basis for the most awesome twist on ‘Mac ‘n’ Cheese’; each pasta piece oozes cheese and those oh so cheeky bacon pieces seem to magically hide in the centres for an exhilarating crispy surprise.

RETAIL BAGS

500g

N° 04
TORTIGLIONI

Pronounced “tohr-tee-lyo-nee” in Italian or “toe-tig-lío-knee” rather slowly in Yorkshire.

Similar to Rigatoni, but with more pronounced grooves that actually swirl their way around the pasta. Hence their name, which stems from the Latin ‘torquere’, meaning ‘to turn’. Perfect with simple sauces, zesty salads and fish dishes. Big, bold and mighty in appearance, texture and taste.

RETAIL BAGS

500g

N° 05
MEZZE MANICHE RIGATE

Pronounced “Med-ze Maan-ikay” in Italian or “The James Martin One” in Yorkshire.

Ridged tubes of pasta almost as wide as they are long, with furrows down the outside. Rumoured to be hard to find and unlikely to be appreciated outside of Rome, this stylish number is making its debut in Yorkshire. They are capable of holding a range of sauces, from substantial and meaty to creamy and velvety.

RETAIL BAGS

500g

OUR RANGE OF PREMIUM BRITISH PASTA IS AVAILABLE IN 5KG BULK BAGS!

Just like our retail products the pasta is made using locally milled British wheat flour, traditional artisan methods and packaged in 100% recyclable paper bags.

The perfect addition to restaurant menus, deli counters and zero waste and refill stores!



“Great Pasta, Respect”

MARCO PIERRE WHITE, CHEF

“I met the team from Yorkshire Pasta at BBC Good Food Show. I cooked my wild boar sausage pasta with their tortiglioni, absolutely delicious! Nice to meet such a wonderful team of people from the north of England producing an amazing product.”

CHRIS BABER, CHEF



“I’m passionate about working with local suppliers, so when the Made In Oldstead team and I decided to launch our new line of gourmet comfort food menus, it was a no-brainer to partner with Yorkshire Pasta Company. A really quality, British product made with love and time, and pairs perfectly with our ragu.”

TOMMY BANKS, MADE IN OLDSTEAD, CHEF



“The Yorkshire Pasta Company, I love this stuff it’s absolutely fantastic. They make the most incredible pasta, it’s slow dried, it’s hand finished, it’s an incredible product. It’s honestly some of the best I’ve ever eaten.”

TOMMY BANKS, CHEF, SEASONED PODCAST

“Outstanding quality, bronze-cast artisanal British pasta... If that’s not enough to make you love them, then all you need to do is taste it! We are big fans in our household and there really is nothing quite like it on the market.”

SABRINA GHAYOUR, CHEF

“Bettys is always keen to work with local producers and to support high quality suppliers. The Yorkshire Pasta Company is a small and dynamic business which, like Bettys, is committed to creating beautiful food.”

LISA BENNISON, BETTYS

“Superb quality pasta and excellent service, I ordered 3 different types after seeing the section on James Martin’s TV show and it arrived within a few days. I will never go back to supermarket pasta again!”

NATALIE N, CUSTOMER



“Thank you for your efficient service with your delicious, quality pasta and your green credentials, all of which are important to me.”

ANN, CUSTOMER

“Your passion and determination was quite amazing! Needless to say I bought some of your pasta and have just had some for lunch. I used the No. 4 and added cooked mushrooms and broccoli and used creme fraiche for the sauce together with wilted fresh spinach, topped with a sprinkle of parmesan! It was delicious!”

JACKIE, CUSTOMER

“I cannot think of any way you can improve. Your pasta is wonderful and I would be ordering more often if it wasn’t just me that ate it.”

LYNNE, CUSTOMER

“Just wanted to say I bought your pasta from the Tockwith Show at the weekend, we had some tonight and it was fantastic, we have family in Italy and unfortunately didn’t make it over this year, I now feel like I haven’t missed out! It was unbelievable thank you very much it made such a difference. We are definitely converts to Yorkshire Pasta!”

OLIVER, CUSTOMER

“Absolute favourite pasta ever! So glad we discovered you, service is excellent and product is super! I can’t and won’t eat supermarket pasta ever again, such a quality product - really makes a meal. So worth while purchasing. Well done!”

JAYCE, CUSTOMER



AWARD WINNING BUSINESS



BEST SELLING BRAND 2023-24
BEST SELLING BRAND 2022-23



FINALIST - BEST SUSTAINABLE PRODUCT 2023



WINNER - EMERGING FAMILY BUSINESS 2022



FINALIST - FOOD AND DRINK ENTREPRENEUR OF THE YEAR 2022



FINALIST - YOUNG ENTREPRENEUR OF THE YEAR, YORKSHIRE & HUMBER 2022



FINALIST - BUSINESS PERSONALITY OF THE YEAR 2021



WINNER - BEST NEW BUSINESS 2021



FINALIST - BEST NEW FOOD PRODUCT 2021

AWARD WINNING PRODUCTS



NO 01 FUSILLI
NO 03 CONCHIGLIE RIGATE
NO 04 TORTIGLIONI
NO 05 MEZZE MANICHE RIGATE



N° 02 PENNE RIGATE



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N° 02 PENNE RIGATE



NO 03 CONCHIGLIE RIGATE
NO 04 TORTIGLIONI
NO 05 MEZZE MANICHE RIGATE

AS SEEN IN



THE TIMES
THE SUNDAY TIMES

YORKSHIRE
Living

THE YORKSHIRE POST

READY TO PLACE YOUR ORDER?

Simply drop an email to:
kathryn@yorkshirepasta.co.uk

THE
YORKSHIRE
PASTA
COMPANY



MALTON, ENGLAND
EST. 2019



Find more information, recipe ideas and keep in touch at [@yorkshirepasta](https://www.yorkshirepasta.co.uk)

www.yorkshirepasta.co.uk

