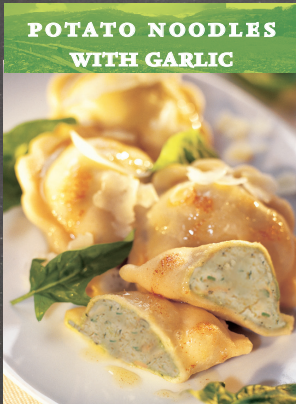


Serving suggestion:
Pour melted butter over 4 noodles. If desired, sprinkle finely chopped chives over them. Serve with green salad.



The Traditional

The carinthian cheese noodle is the popular classic among our Carinthian noodles. It's filled with finely pureed potatoes, curd cheese and fresh herbs. The cheese noodle gets its typical flavor from Austrian mint. Simply delightful!

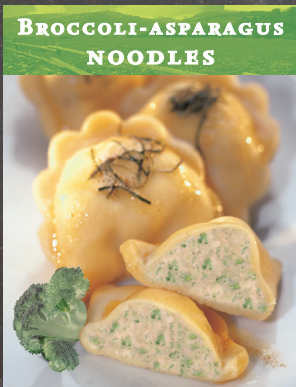


Serving suggestion:
Drizzle melted butter over 4 noodles and serve with green salad.



The Tyrolean

The filling of these spicy pockets is made of a composition of potatoes, sour cream, chives and garlic.

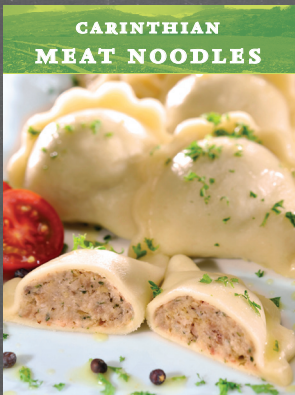


Serving suggestion:
Pour melted butter over 4 noodles. If desired, sprinkle finely chopped parsley over them. Serve with green salad.



Absolutely irresistible!

Small broccoli rosettes, tenders asparagus tips, curd cheese, and potatoes make the filling absolutely irresistible!

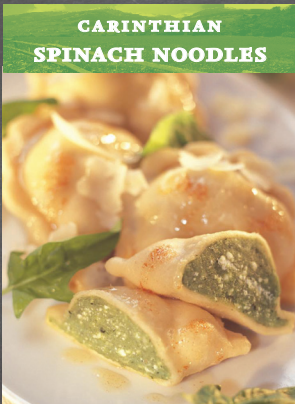


Serving suggestion:
Serve 3 noodles on sauerkraut and cracklings. Option 2: Add 2 - 3 noodles to a hearty beef soup.



The Hearty

Pork smoked over beech wood provides the filling for this spicy delicacy. It is tasty boiled or baked, with sauerkraut, or in soup.

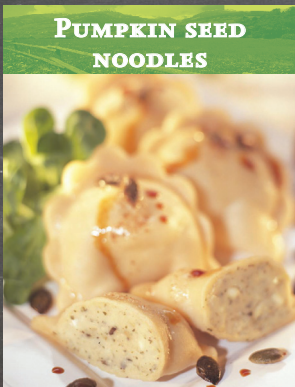


Serving suggestion:
Drizzle melted butter over 4 Carinthian spinach noodles. Serve with green salad.



The Vegetarian

Steamed, pureed spinach mixed with curd cheese and grated Parmesan provides the filling for this delicious pocket.



Serving suggestion:
Arrange 4 pumpkin seed noodles on lamb's lettuce with pumpkin seed oil dressing.



It's pumpkin time!

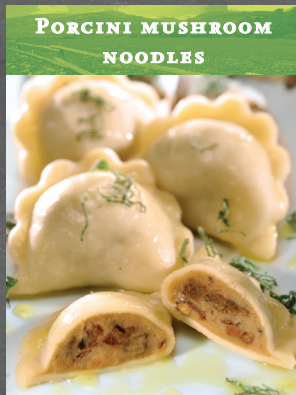
The pumpkin seed noodles have a fine filling of pumpkin seeds, potatoes, cream cheese and fine herbs.

PURE PERFECTION TO EAT



COOK ME
FRY ME
BAKE ME

BE CREATIVE

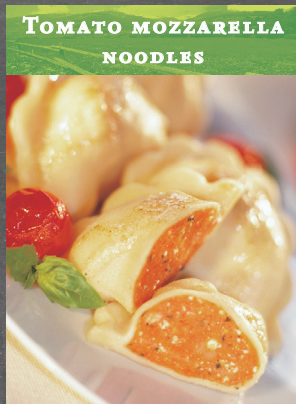


Serving suggestion:
Drizzle melted butter over 4 porcini noodles and serve with green salad.



The Seasonal

Only selected porcini mushrooms mixed with potatoes are used for these delicious filled pockets.



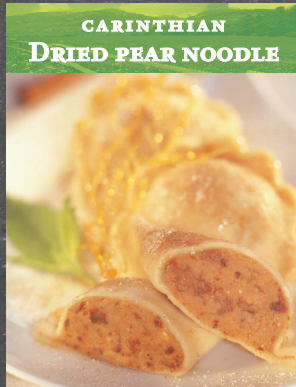
Serving suggestion:
Drizzle melted butter over 4 tomato mozzarella noodles and serve with a green salad.



The Italian

Tomatoes, mozzarella, basil - sounds Italian. And that's how this noodle variety tastes.

Our tip: Sprinkle with Parmesan and bake!

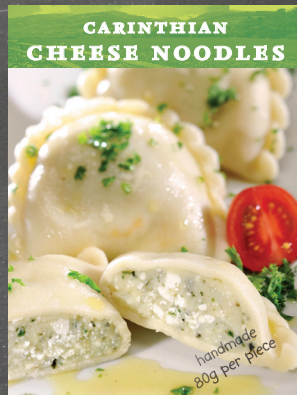


Serving suggestion:
Drizzle melted butter over 4 noodles and sprinkle with cinnamon and sugar. Serve with a glass of cold fresh milk.



The Dessert

This sweet Carinthian specialty is still made using grandmother's recipe. The delicious filling? Dried pears (Kletzen), curd cheese, cinnamon and sugar. A heavenly treat!

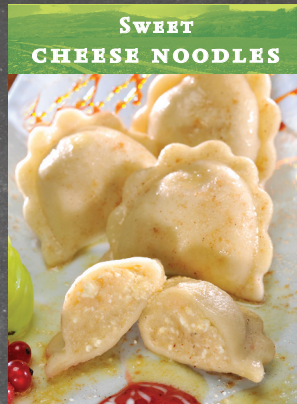


Serving suggestion:
Boiling for about 13 minutes and serve with melted butter and green salad.



The Original

The carinthian cheese noodle is the popular classic among our Carinthian noodles. It is filled with finely pureed potatoes, curd cheese and fresh herbs. The cheese noodle gets its typical flavor from Austrian mint. Simply delightful!



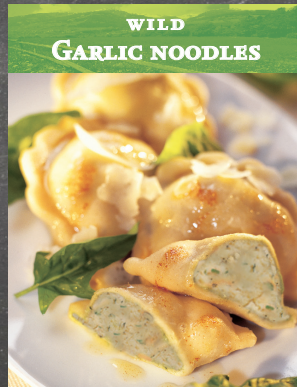
Serving suggestion:
Drizzle melted butter over 4 noodles and sprinkle with sugar.



The Sweet

This sweet dessert noodles are filled with the typical curd cheese, bread-crumbs and a flavour of lemon.

Our tip: Serve with vanilla sauce!



Serving suggestion:
Drizzle melted butter over 4 wild garlic noodles. Serve with a green salad.



„The Wild One“

This tasty creation with a delicious filling of wild garlic and potatoes is new on the market.

BRUNNER - Carinthian noodles

The Drau Valley is one of the loveliest valleys in Carinthia. In this beautiful region with its lush green pastures, clear air, and pure water, we produce Carinthian noodles with great care in our small family business.

BRUNNER Nudel Produktion is a young, dynamic Carinthian family business with some 25 employees, specialized in the production of Carinthian noodles with a variety of fillings. Our company's foremost goal is to maintain highest standards of freshness and quality.



Only carefully selected natural ingredients are used. In our optimally coordinated production chain, our products are automatically packaged and flash frozen. This makes it possible for you to prepare them quickly and easily and guarantees their excellent, freshly prepared taste.



The special feature of our Carinthian noodles is the original "noodle seal" – a hand-crimped edge. "Krendeln" (crimping) is the art of sealing a Carinthian noodle so that it not only seals in the filling, but also adds a small ornamental touch.

With our Carinthian noodle specialties, we offer you an attractive frozen convenience product. A special delicacy.

DID YOU KNOW ?

Carinthian noodles were already well known and loved in the Middle Ages. Paolo Santonino, secretary to the patriarch of Aquilea, mentioned the "pastries with tasty fillings prepared by the diligent women" as early as 1487 AD on the occasion of one of his trips through the Drau Valley.



The Carinthian noodle is made of thinly rolled noodle dough that is shaped to a fist-sized pocket and filled with various delicacies – ranging from savory to sweet.

The variations range from the traditional spicy Kasnudel (curd cheese/potato filling, spiced with mint and/or chervil), to the Fleischnudel (smoked pork), the delicious Spinatnudel (spinach/curd cheese filling), to the sweet Kletzennudel (dried pears with quark) and satisfy every taste.

OUR RANGE

- curd cheese noodles (40g und 80g)
- meat noodles (40g und 80g)
- potato noodles (40g und 80g)
- spinach noodles (40g und 80g)
- mushroom noodles (40g und 80g)
- pumpkin seed noodles (40g)
- broccoli-asparagi noodles (40g)
- tomato mozzarella noodles (40g)
- wild garlic noodles (40g) (only available in spring)
- potato noodles with garlic (40g)
- dried pear noodles (sweet) (40g)
- sweet cheese noodles (40g)

PACKAGING



Our Carinthian noodles are carefully deep frozen and aren't pre-cooked.

PREPARATION

1. BOILING - 8 minutes (40g) or 13 minutes (80g) Take the frozen pockets out of the bag and put them in boiling salted water. Allow them to boil about 8 minutes. Then remove and drain.

=> preparation also in combi steamers <=

2. BAKING - 10 minutes Lay the frozen pasta pockets on a baking tray, cover lightly with egg yolk or "Combi-Phase". According to type and taste, scatter with cheese, cinnamon and sugar or with poppy seed and castor sugar. Then place in a pre-heated oven and bake for 10 minutes!

3. FRYING - 4 minutes Fry the frozen pasta pockets in a deep-fat fryer at 185°C for around 4 minutes. Then serve in a basket.

FIND US ON FACEBOOK



Contact us for further information!

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DIE MIT DEN NUDELN!

HEY SPAGHETTI, THE INNER VALUES COUNT.

