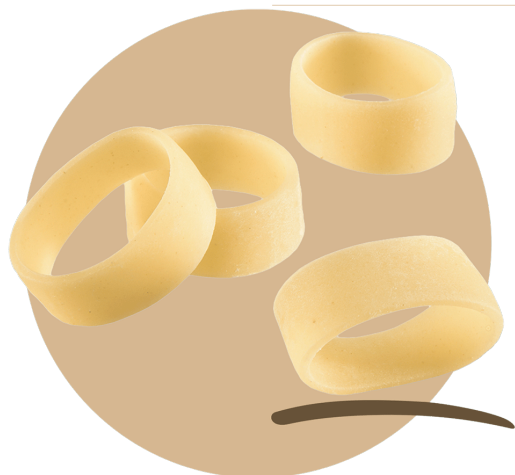




D22



Ingredients

Durum wheat semolina, water.

Its shape brings to mind squid rings, hence the name Calamarata (calamaro = squid). A classic Neapolitan dish and close relative of paccheri pasta, without eggs, it shares tastiest and most typical sauces with it, especially fish-based ones. It gave its name to the namesake recipe, the best known and most offered.

Average nutritional values per 100 g

Energy kJ 1183 – Energy kcal 279 – Fats g 1,2 of which saturated fats g 0,24 – Carbohydrates g 56,1 of which sugars g 3,0 – Proteins g 9,6 Salt g 0,05

Calamarata

**3'**

COOKING TIME

**1,5kg ?**

PER BOX

**120g**

SERVING

**24**

MONTH AT -18°C

Data Sheet

**3,2g**

FOR PIECES

**17mm**

LENGTH OF A PIECE

**25mm**

DIAMETER OF A PIECE

**35**

PORTION YIELD AFTER COOKING



ALTA TRADIZIONE