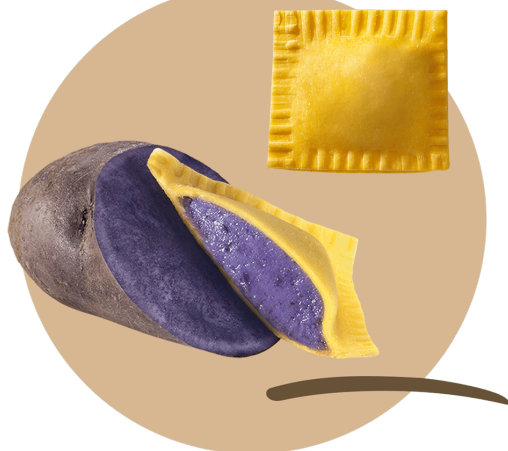




K130

Le violette with purple potatoes Vitelotte



Description

"Violette" contain a filling that looks, smells and tastes great. The main ingredient is the most refined purple potato, the Vitelotte, a variety which in recent years has been attracting increasing attention from some of the world's leading chefs. The Vitelotte is a sweet soft violet-blue potato, with small floury flesh. It has a rather thick skin and very violet-blue flesh. From an organoleptic point of view, it is distinguished by its delicate hazelnut aroma and chestnut aftertaste. This tuber is rich in antioxidants and anthocyanins, to which it owes its colour. Native to Peru and imported into Italy towards the end of the eighteenth century, the violet potato was grown and harvested by hand and only in small quantities because of its tenderness; it was however of exceptional quality and that has made it one of the most sought-after tubers today. The exceptionally smooth texture of the Le Violette filling comes from the potato's distinctively powdery flesh, further accentuated by two cheeses – stracchino and Pecorino Romano DOP – and offset by the crispness of the pork jowl. Chives add the final touch.

Ingredients (pasta)

Durum wheat semolina, barn eggs.

Ingredients (filling)

Mashed purple potatoes 60% (Vitelotte), stracchino cheese, guanciale (pork jowl), Pecorino Romano DOP cheese, chives, salt.

4-5'
COOKING TIME

2kg ?
PER BOX

120g
SERVING

18
MONTH AT -18°C

Data Sheet

da 13 a 17 g
FOR PIECES

da 42 a 52 mm
LENGTH OF A PIECE

da 45 a 55 mm
HEIGHT OF A PIECE

20
PORTION YIELD AFTER
COOKING

40
PERCENTAGE OF PASTA

60
PERCENTAGE OF FILLING

PACKAGING: 8 TRAYS OF 16 PIECES EACH

Average nutritional values per 100 g

Energy kJ 806 – Energy kcal 191 – Fats g 3,2 of which saturated fats g 1,7 – Carbohydrates g 29,6 of which sugars g 3,6 – Fibres g 4,6 – Proteins g 8,6 – Salt g 0,95

