



D18



Ingredients

Durum wheat semolina, wholegrain buckwheat flour, salt, water.

Pizzoccheri are from the Alpine region of Valtellina and a kind of thick, dark tagliatelle made from wheat and buckwheat flour. They are considered a traditional product of Valtellina. They are best paired with local cheeses and vegetables, especially savoy cabbage.

Average nutritional values per 100 g

Energy kJ 1247 – Energy kcal 295 – Fats g 1,0 of which saturated fats g 0,3 – Carbohydrates g 55,8 of which sugars g 3,3 – Fibres g 7,6 – Proteins g 11,8 – Salt g 0,63

Pizzoccheri



4'

COOKING TIME



1,5kg ?

PER BOX



100g

SERVING



24

MONTH AT -18°C

Data Sheet



+/- 3g

FOR PIECES

%

50

PORTION YIELD AFTER COOKING



ALTA TRADIZIONE