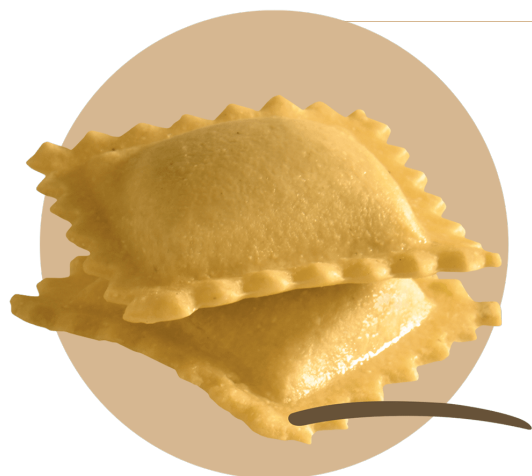




● A11



Ingredients (pasta)

Durum wheat semolina, barn eggs, water.

A square-shaped pasta filled with braised meats typical of northern Italian cuisine. Of the many varieties of Agnolotti – including different shapes, not just square but also round, which were formerly called Anelotti, – the Piedmontese variety is perhaps the best known and most prized for its distinctive flavour and intense aroma.

Ingredients (filling)

Meat 40%, (beef, pork and turkey meat), stock, Parmigiano Reggiano DOP, cheese, spinach, celery, carrots, onion, breadcrumbs, sunflower oil, wine, salt, spices, garlic, rosemary.

Average nutritional values per 100 g

Energy kJ 983 – Energy kcal 233 – Fats g 5,9 of which saturated fats g 2,9 – Carbohydrates g 30,2 of which sugars g 1,9 – Fibres g 1,9 – Proteins g 13,9 – Salt g 1,04

Agnolotti piemontesi



5-6'

COOKING TIME



3kg €



120g

SERVING



18

MONTH AT -18°C

Data Sheet



7.1g

FOR PIECES



40mm

LENGTH OF A PIECE



40mm

HEIGHT OF A PIECE



25

PORTION YIELD AFTER COOKING



46

PERCENTAGE OF FILLING



ALTA TRADIZIONE