



E11



Bigoli



8'

COOKING TIME



1,5kg €



100g

SERVING



24

MONTH AT -18°C

Ingredients

Durum wheat semolina, soft wheat flour, barn eggs, water, salt.

A pasta originally from the Veneto region, similar in appearance to spaghetti, but thicker (2 mm) and softer due to the addition of barn eggs in the dough. It goes with a wide range of sauces.

Average nutritional values per 100 g

Energy kj 1123 – Energy kcal 265 – Fats g 1,7 of which saturated fats g 0,5 – Carbohydrates g 51,7 of which sugars g 1,9 – Fibres g 2,3 – Proteins g 9,6 – Salt g 0,70

Data Sheet



+/- 35g

FOR PIECES

%

50

PORTION YIELD AFTER COOKING

