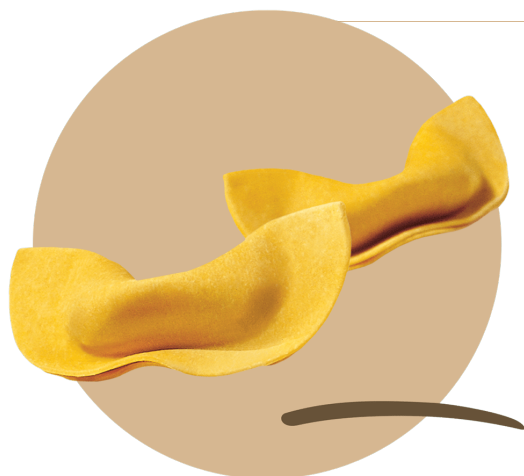




● A12



Casoncelli



3-4'

COOKING TIME



3kg €



120g

SERVING



18

MONTH AT -18°C

Ingredients (pasta)

Durum wheat semolina, barn eggs, water.

A typical dish par excellence of the Bergamo tradition, Casoncello is made from a pasta disk with a smooth edge of about 6/7 cm in diameter. The rich filling can vary, but the basic ingredients remain: salami paste, beef, Parmigiano Reggiano DOP, amaretti, raisins, breadcrumbs, wine and natural pears. The result is a decisively unusual but tasty filled pasta.

Ingredients (filling)

Beef and pork meat, breadcrumbs, Parmigiano Reggiano DOP, cheese, barn eggs, celery, carrots, onion, dehydrated pear, amaretto biscuit, sultana raisins, parsley, wine, extra virgin olive oil, sunflower oil, salt, spices, garlic.

Data Sheet



+/- 6.4g

FOR PIECES

%

25

PORTION YIELD AFTER COOKING

%

50

PERCENTAGE OF FILLING



Average nutritional values per 100 g

Energy kJ 1087 – Energy kcal 258 – Fats g 7,2 of which saturated fats g 3,6 – Carbohydrates g 34,1 of which sugars g 3,2 – Fibres g 1,0 – Proteins g 13,7 – Salt g 0,85