



● D16



## I Riminesi



2-3'

COOKING TIME



3kg €



100g

SERVING



24

MONTH AT -18°C

### Ingredients

Soft wheat flour, water, salt.

Rimini's own local version of the Strozzapreti of Romagna, an eggless pasta whose unusual name ("priest-choker") is believed to derive from the wish that "azdore" (housewives) of Romagna nurtured against priests who guzzled their pasta – namely, that they would choke on it. It's a legend which is nicely expressive of the resentment caused during Romagna's long domination by the Papal States.

### Average nutritional values per 100 g

Energy kJ 1125 – Energy kcal 265 – Fats g 0,36 of which saturated fats g 0,07 – Carbohydrates g 56,8 of which sugars g 1,7 – Fibres g 1,7 – Proteins g 7,8 – Salt g 0,25

### Data Sheet



+/- 2g

FOR PIECES

%

35

PORTION YIELD AFTER COOKING

