



● K139



LA PASTA FRESCA
UFFICIALE
del Polo di Identità Golose
IDENTITÀ
MILANO

Ingredients

Mashed purple potatoes 68% (Vitelotte), soft wheat flour, water, 29 potato starch, salt.

Mammoli of purple potatoes Vitelotte

The Vitelotte potato is an irregularly-shaped potato that grows best in coarse, difficult soils. It has grey-brown skin with golden blotches, and gives an especially pretty blossom. Prettier still is the flesh: ranging in colour from lilac to deep purple, it has a delicate and unique flavour that's redolent of chestnut. And it adds a surprising touch of colour to the dishes it's used in. In our Mammoli we use only Vitelotte potatoes that are individually peeled and processed in our kitchens. The exclusive format we've created for our Mammoli is reminiscent of the shape of hand-made gnocchi cut by knife.

Average nutritional values per 100 g

Energy kJ 687 – Energy kcal 160 – Fats g 0,10 of which saturated fats g 0,03 – Carbohydrates g 35,1 of which sugars g 7,6 – Fibres g 2,5 – Proteins g 4,6 – Salt g 0,96

Preparation

For a great cooking:

- Use 1lt of water for every 100 g of product
- Water must constantly boil (if necessary, use a lid)
- Do not stir the product until it emerges from the water

Mammoli of purple potatoes Vitelotte



2-3'

COOKING TIME



4kg €



150g

SERVING



24

MONTH AT -18°C

Data Sheet



4,3 g

FOR PIECES

%

5

PORTION YIELD AFTER COOKING

