



● K126



LA PASTA FRESCA  
UFFICIALE  
del Polo di Identità Golose  
IDENTITÀ  
MILANO

## Description

Asparagus accounts for 40% of the filling. Only the tips of the asparagus are used, in two different sizes to obtain maximum flavour and texture. The tips are lightly braised, then roughly chopped, while still slightly crunchy, with a vivid green colour that's clearly visible in the filling. The addition of mascarpone, a rich cheese made from fresh cream, adds a note of sweetness.

## Ingredients (pasta)

Durum wheat semolina, barn eggs.

## Ingredients (filling)

Asparagus 40%, ricotta, mascarpone cheese 3,5%, Grana Padano DOP cheese, bread, extra-virgin olive oil, onion, salt, garlic, pepper.

## Average nutritional values per 100 g

Energy kJ 839 – Energy kcal 200 – Fats g 9,1 of which saturated fats g 4,9 – Carbohydrates g 18,1 of which sugars g 1,4 – Fibres g 2,0 – Proteins g 10,5 – Salt g 1,10

# Panciotti® with asparagus tips and mascarpone cheese

**6'**

COOKING TIME

**2kg €**

PER BOX

**130g**

SERVING

**18**

MONTH AT -18°C

## Data Sheet

**da 30 a 34 g**

FOR PIECES

**70 mm**

DIAMETER OF A PIECE

**%****15**PORTION YIELD AFTER  
COOKING**%****34**

PERCENTAGE OF PASTA

**%****66**

PERCENTAGE OF FILLING

**PACKAGING:** 7 TRAYS CONTAINING 9 PIECES EACH