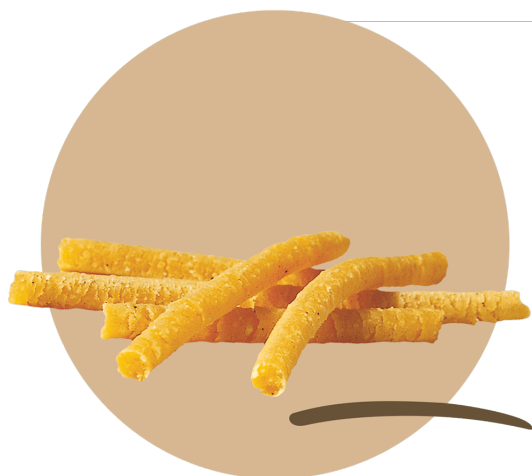




● D15



Passatelli



1'

COOKING TIME



1,5kg €



110g

SERVING



24

MONTH AT -18°C

Ingredients

Barn eggs, breadcrumbs, Parmigiano Reggiano DOP, cheese, soft wheat flour, salt, nutmeg.

Passatelli take their name from the perforated iron through which the paste is forced (“passata”) to give it its distinctive shape. Made from a mixture of Parmigiano Reggiano DOP, barn eggs, breadcrumbs, nutmeg and just a touch of flour, Passatelli are compact but soft with an exceptionally good flavour. In their region of origin, Romagna, they are traditionally enjoyed “in brodo” (in stock), although outside Romagna it’s more and more common to see them served with other sauces.

Data Sheet

%

25

PORTION YIELD AFTER COOKING

Average nutritional values per 100 g

Energy kJ 1190 – Energy kcal 283 – Fats g 8,0 of which saturated fats g 5,1 – Carbohydrates g 33,1 of which sugars g – Fibres g 3,0 – Proteins g 18,1 – Salt g 1,20

