



● D17



Ingredients

Durum wheat semolina, water, salt.

Never longer than 10/12 cm, Scialatielli look similar to fettuccine without barn eggs but are thicker. A traditional Campanian pasta which goes beautifully with fish sauces.

Average nutritional values per 100 g

Energy kj 1197 – Energy kcal 282 – Fats g 1,0 of which saturated fats g 0,2 – Carbohydrates g 55,5 of which sugars g 2,3 – Fibres g 2,0 – Proteins g 11,8 – Salt g 0,58

Scialatielli



4-5'

COOKING TIME



1,5kg €



100g

SERVING



24

MONTH AT -18°C

Data Sheet



+/- 1.5g

FOR PIECES



4.5mm

HEIGHT OF A PIECE



50

PORTION YIELD AFTER
COOKING

