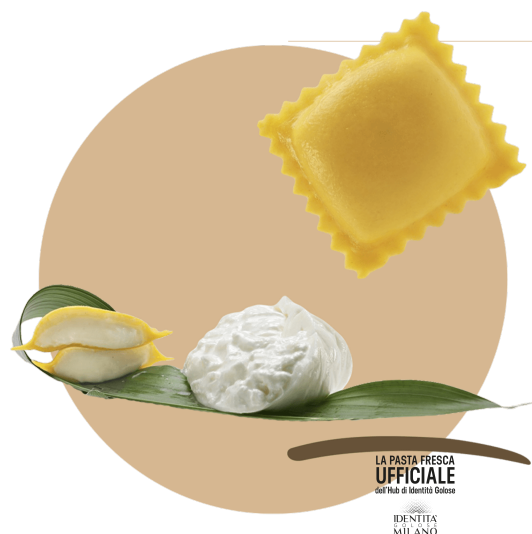




● K124



Description

Scrigni with Apulian Burrata cheese are a tribute to a classic peasant cheese that has risen to international fame and is much prized for the intensity and freshness of its flavour. Created last century in Apulia, burrata is made with a filling of scraps left over from the production of mozzarella mixed with cream and enclosed in a casing of stretched-curd cheese. It's still made in the classic pouch shape and comes wrapped in asphodel leaves. It makes up 59% of the filling of Scrigni, with extra virgin olive oil adding a slightly sharper note.

Ingredients (pasta)

Durum wheat semolina, barn eggs.





Ingredients (filling)

Burrata cheese 59%, ricotta, extra-virgin olive oil, bread, food gelatine, barn eggs, salt, pepper.




Average nutritional values per 100 g

Energy kJ 871 – Energy kcal 196 – Fats g 10,5 of which saturated fats g 5,0 – Carbohydrates g 13,2 of which sugars g 1,7 – Fibres g 2,0 – Proteins g 11,0 – Salt g 0,86

Scrigni® with Apulia Burrata cheese

 2' COOKING TIME	 2kg ? PER BOX
 125g SERVING	 18 MONTH AT -18°C

Data Sheet

 da 16 a 20 g FOR PIECES	 da 38 a 47 mm LENGTH OF A PIECE
 da 53 a 60 mm HEIGHT OF A PIECE	% 20 PORTION YIELD AFTER COOKING
% 33 PERCENTAGE OF PASTA	% 67 PERCENTAGE OF FILLING

