

HANDMADE "CAPPELLETTI" (FILLED HAT SHAPED PASTA)



MADE BY HAND IN THE
TRADITIONAL WAY

Fresh Cappelletti with Italian wheat, fresh class A eggs, stuffed with meat and shaped by hand.

Characteristics

These are the King of the Marche tradition.

Fresh cappelletti pasta of our own production with stuffing of veal, parmesan cheese, mortadella ham. They are handmade and stay slightly larger than machine types to balance the thickness of the homemade pasta with the right amount of filling.

This lends itself well to both to dry ingredients and flavours such as ragù, smoked meats, boscaiola and also for broths.

Period of production

This product is in production all year round.

Sizes

This product is available in 1000g, 500g and 250g packets.



Ingredients

Durum and soft wheat semolina, Fresh class A eggs, Meat filling (50%) [Beef, Mortadella ham, Breadcrumbs, Ham, Parmesan cheese, Flavouring]



List of allergens

Eggs, Wheat, Milk, Pistachios.



Preservation

This product should be stored in the fridge and consumed ideally before the expiry date. Or freeze for up to 3 months.



Advised servings

We recommend 100g per portion in broths and 150g for dry. Place in boiling water, once it returns to boiling, wait 8 minutes.