

CAPPELLETTI (FILLED HAT SHAPED PASTA)



Machine-made cappelletti stuffed with meat reared by our local provincial farm. The dough is free of chemical preservatives and follows our traditional family recipe, pasta makers for three generations.

Characteristics

A classic shape perfect for sauces and broths. This lends itself well to both to dry ingredients and flavours such as ragù, smoked meats, boscaiola and also in broths. Cooks in about 4/5 minutes.

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 5 minutes.