

FUNCTIONAL PASTA WITH LENTILS FLOUR



Our functional pasta “Laila Mangia Bene” is a genuine product that helps to cover our daily need for macronutrients through just one dish. It is not just a simple “replacement” of a main ingredient but rather a careful calibration of nutritional principles. This way we can offer to our customers a fresh egg pasta fresca rich in proteins, mineral salts and vitamins with no need for renouncing to taste and without adding any kind of preservative. Being a fresh pasta that does not under a drying procedure it has a very fast cooking time, about 4/5 minutes, it can be boiled in hot water like any other type of pasta or be cooked like a risotto to enhance its taste and nutritional properties.

Characteristics

The functional fresh pasta with lentils flour is a source of proteins and fibres, with a low content of salt. It improves the blood pressure and the digestion. In addition, lentils contain iron, magnesium and potassium that are useful to improve the cholesterol level and have anti-oxidant proprieties. We produce the pasta called FUSILLI with this flour

Period of production

This product is produced all year long.

Sizes

This products comes in 1000g, 500g and 250g packages.



Ingredients

Hard wheat bran (40%), Lentils flour (35%), Fresh eggs categ. A, Water.



List of allergens

Eggs, Wheat



Preservation

The product has to be kept in the fridge and cooked preferably within its best-before date or it can be frozen for 3 months.



Advised servings

We advise 90g per serving. The cooking time is 4-5 minutes.