

HANDMADE "PASSATELLI" (SHORT CYLINDERS)



MADE BY HAND IN THE
TRADITIONAL WAY

This is a rich and versatile product, it is pleasant to taste it both in summer and in winter simply by changing the cooking method or the seasoning combinations. Given its protein content, it is good for both active adults and children. Passatelli are a typical dish from the north of the Marche region and are very rich in nutrients because the dough contains fresh eggs, Parmesan, flour and breadcrumbs, all flavoured with grated lemon zest and nutmeg. An intoxicating mix of flavours that goes well with all combinations, both in broths and sauces. It is undoubtedly a first course but if you want, from a nutritional point of view, it can also be considered a meal in itself. Accompanied with vegetable sauces, a complete dish is achieved.

Characteristics

The cooking times are very fast, whether they are made in broth or from dry after 2 minutes of boiling, it can be switched off and proceed with the accompanying sauce. If you want a complete meal, you can dress it with vegetables of your choice or for a lighter version simply, a fresh tomato sauce.

Period of production

This product is in production all year round.

Sizes

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



Ingredients

Fresh class A eggs, Breadcrumbs, Soft wheat flour, Parmesan, Lemon peel, Salt.



List of allergens

Eggs, Wheat, Milk.



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 150g per portion. Place in boiling water, once it returns to boiling, wait 2 minutes.