



E11

# Bigoli



## Ingredients

Durum wheat semolina, soft wheat flour, barn eggs, water, salt.

A pasta originally from the Veneto region, similar in appearance to spaghetti, but thicker (2 mm) and softer due to the addition of barn eggs in the dough. It goes with a wide range of sauces.

## Average nutritional values per 100 g

Energy kJ 1123 – Energy kcal 265 – Fats g 1,7 of which saturated fats g 0,5 – Carbohydrates g 51,7 of which sugars g 1,9 – Fibres g 2,3 – Proteins g 9,6 – Salt g 0,70


  
**8' / 9'**  
COOKING TIME

  
**1,5kg €**  
PER BOX

  
**100g**  
SERVING

  
**24**  
MONTH AT -18°C

## Data Sheet

  
**+/- 35g**  
FOR PIECES

**%**  
**55**  
PORTION YIELD AFTER COOKING



ALTA TRADIZIONE