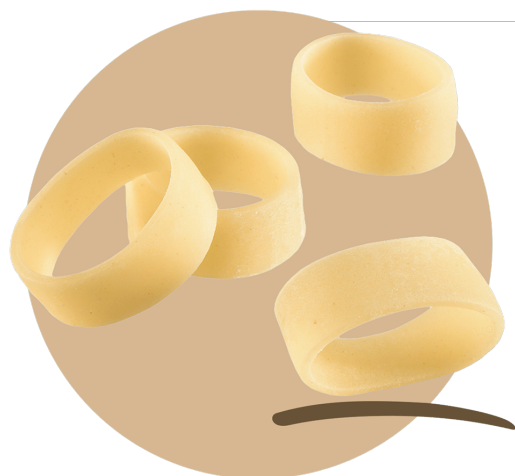




● D22

# Calamarata







## Ingredients

Durum wheat semolina, water.




Its shape brings to mind squid rings, hence the name Calamarata (calamaro = squid). A classic Neapolitan dish and close relative of pacchero pasta, without eggs, it shares tastiest and most typical sauces with it, especially fish-based ones. It gave its name to the namesake recipe, the best known and most offered.

## Average nutritional values per 100 g

Energy kj 1183 - Energy kcal 279 - Fats g 1,2 of which saturated fats g 0,24 - Carbohydrates g 56,1 of which sugars g 3,0 - Proteins g 9,6 Salt g 0,05

	
<b>3'</b> COOKING TIME	<b>1,5kg €</b> PER BOX
	
<b>120g</b> SERVING	<b>24</b> MONTH AT -18°C

## Data Sheet

	
<b>3,2g</b> FOR PIECES	<b>17mm</b> LENGTH OF A PIECE
	<b>%</b>
<b>25mm</b> DIAMETER OF A PIECE	<b>35</b> PORTION YIELD AFTER COOKING



ALTA TRADIZIONE