



● D16



I Riminesi



2-3'

COOKING TIME



3kg €

PER BOX



100g

SERVING



24

MONTH AT -18°C

Ingredients

Soft wheat flour, water, salt.

Rimini's own local version of the Strozzapreti of Romagna, an eggless pasta whose unusual name ("priest-choker") is believed to derive from the wish that "azdore" (housewives) of Romagna nurtured against priests who guzzled their pasta - namely, that they would choke on it. It's a legend which is nicely expressive of the resentment caused during Romagna's long domination by the Papal States.

Average nutritional values per 100 g

Energy kj 1125 - Energy kcal 265 - Fats g 0,36 of which saturated fats g 0,07 - Carbohydrates g 56,8 of which sugars g 1,7 - Fibres g 1,7 - Proteins g 7,8 - Salt g 0,25

Data Sheet



+/- 2g

FOR PIECES

%

35

PORTION YIELD AFTER COOKING



ALTA TRADIZIONE