



● K126



Panciotti® with asparagus tips and mascarpone cheese

Description

Asparagus accounts for 40% of the filling. Only the tips of the asparagus are used, in two different sizes to obtain maximum flavour and texture. The tips are lightly braised, then roughly chopped, while still slightly crunchy, with a vivid green colour that's clearly visible in the filling. The addition of mascarpone, a rich cheese made from fresh cream, adds a note of sweetness.

Ingredients (pasta)

Durum wheat semolina, barn eggs.

Ingredients (filling)

Asparagus 40%, ricotta, mascarpone cheese 3,5%, Grana Padano DOP cheese, bread, extra-virgin olive oil, onion, salt, garlic, pepper.

Average nutritional values per 100 g

Energy kj 839 – Energy kcal 200 – Fats g 9,1 of which saturated fats g 4,9 – Carbohydrates g 18,1 of which sugars g 1,4 – Fibres g 2,0 – Proteins g 10,5 – Salt g 1,10



6'

COOKING TIME



2kg €

PER BOX



130g

SERVING



18

MONTH AT -18°C

Data Sheet



da 30 a 34 g

FOR PIECES



70 mm

DIAMETER OF A PIECE



15

PORTION YIELD AFTER COOKING



34

PERCENTAGE OF PASTA



66

PERCENTAGE OF FILLING

PACKAGING: 7 TRAYS CONTAINING 9 PIECES EACH

