



E14



Pici



6'/7'

COOKING TIME



1,5kg €

PER BOX



100g

SERVING



24

MONTH AT -18°C

Ingredients

Durum wheat semolina, water.

Format

Pici were originally made in the part of Tuscany between Siena and Grosseto. They are made from a simple dough of flour and water which is flattened, cut into strips and rolled until it looks like thick, uneven spaghetti. Pici are symbolic of a peasant cooking tradition and, as such, are more and more appreciated nowadays. Their classic pairings are with “aglione”, a tomato sauce pungently flavoured with garlic, and with fried breadcrumbs. They also go well with rich meat sauces, especially duck.

Average nutritional values per 100 g

Energy kJ 1126 – Energy kcal 265 – Fats g 0,8 of which saturated fats g 0,15 – Carbohydrates g 54,5 of which sugars g 2,2 – Fibres g 2,1 – Proteins g 9,0 – Salt g

Data Sheet



+/- 35g

FOR PIECES

%

50

PORTION YIELD AFTER COOKING



ALTA TRADIZIONE