







● D17



# Scialatielli

 <b>4-5'</b> COOKING TIME	 <b>1,5kg €</b> PER BOX
 <b>100g</b> SERVING	 <b>24</b> MONTH AT -18°C

## Ingredients

Durum wheat semolina, water, salt.

Never longer than 10/12 cm, Scialatielli look similar to fettuccine without barn eggs but are thicker. A traditional Campanian pasta which goes beautifully with fish sauces.

## Average nutritional values per 100 g

Energy kj 1197 - Energy kcal 282 - Fats g 1,0 of which saturated fats g 0,2 - Carbohydrates g 55,5 of which sugars g 2,3 - Fibres g 2,0 - Proteins g 11,8 - Salt g 0,58

## Data Sheet

 <b>+/- 1.5g</b> FOR PIECES	 <b>4.5mm</b> HEIGHT OF A PIECE
 <b>50</b> PORTION YIELD AFTER COOKING	

