



Chili Pasta

Delicious pasta made from durum wheat semolina
with 2% chili

This pasta is a secret tip for all those who like their food a little hotter. With skill and a fine palate, they are handmade in a small manufactory in the heart of the Swabian Alb using the best raw materials. Delicious as an accompaniment to all meat and vegetable dishes, but also on its own with a light sauce. Bon appetit!

Our recommendation for preparation:

For 400 grammes of pasta, bring approximately 800 ml of water to boil in a deep-sided pan. Add 1 teaspoon of salt and the pasta and cook for 6-7 minutes. Then add some cream and spices, and if you wish diced onions, garlic, lemon juice or a dash of wine. Leave the sauce to boil down a little - and your meal is ready!

Ingredients:

Durum wheat semolina, chili 2%.

Average nutritional values	per 100 g
Energy	1488 kJ / 351 kcal
Fat	1.5 g
- of which saturated fatty acids	0.5 g
Carbohydrate	70 g
- of which sugars	3.0 g
Dietary fibres	4.8 g
Protein	12.0 g
Salt	< 0.1 g

Made in Germany

Contents 400 g

Art. No. 487

Eti0620