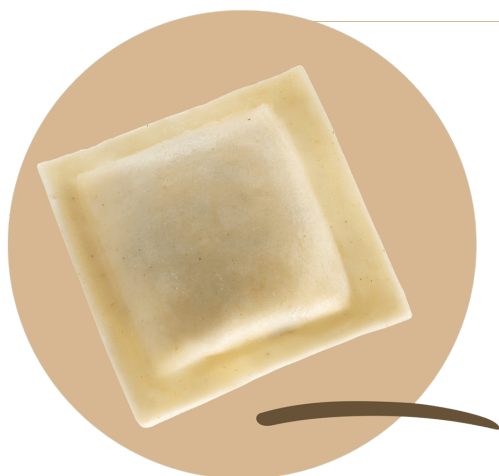




C44STR



Bartolacci with squacquerone cheese and piadina

Ingredients (pasta)

Soft wheat flour, water.

Ingredients (filling)

Squacquerone cheese 73%, piadina 21%, fresh cheese, baby lettuce, wine vinegar, pepper, salt.

Average nutritional values per 100 g

Energy kcal 222; Energy kj 933; - Proteins g 6,2; Carbohydrates g 31,2; of which sugars g 1,9; Fats g 7,5; of which saturated fats g 5,1; Fibres g 2,5; Sodium g 0,17; Umidità g 50,9; Minerals g 1,79; Salt g 0,43.

Preparation

Griddle: 3☒

Fryer: 2-3☒

PREPARATION METHOD:

- Defrost for 30 minutes before cooking
- Deep-fry or cook on the griddle
- DO NOT COOK IN WATER!



3kg e
PER BOX



130g
SERVING



18
MONTH AT -18°C

Data Sheet



37g
FOR PIECES



64
PERCENTAGE OF FILLING



ALTA TRADIZIONE