



● K101

# Bauletti® with Castelmagno DOP cheese



## Description

Castelmagno DOP at 31%. Produced with raw cow's milk in the mountainous area of the Province of Cuneo (Castelmagno, Monterosso Grana and Pradleves), this cheese owes its aromatic flavour to the herbs eaten by the cows that graze in the mountains above 600 metres. To make it, the milk from two daily milkings is matured for at least two months in cool damp natural caves. When aged for longer periods, Castelmagno takes on a golden yellow colour, with some blue/green veining. It's considered one of the finest Italian cheeses.

## Ingredients (pasta)

Durum wheat semolina, barn eggs.

## Ingredients (filling)




Castelmagno DOP cheese 31%, ricotta, breadcrumbs, salt.

## Average nutritional values per 100 g

Energy kJ 961 – Energy kcal 230 – Fats g 9,2 of which saturated fats g 6,1 – Carbohydrates g 23,7 of which sugars g 2,5 – Fibres g 2,2 – Proteins g 11,9 – Salt g 1,57

 5'	
COOKING TIME	2kg € PER BOX
 130g	
SERVING	18 MONTH AT -18°C

## Data Sheet

 da 18 a 23 g	
FOR PIECES	da 40 a 50 mm LENGTH OF A PIECE
 da 55 a 65 mm	%
HEIGHT OF A PIECE	20 PORTION YIELD AFTER COOKING
%	%
38 PERCENTAGE OF PASTA	62 PERCENTAGE OF FILLING

PACKAGING: 8 TRAYS OF 12 PIECES EACH

