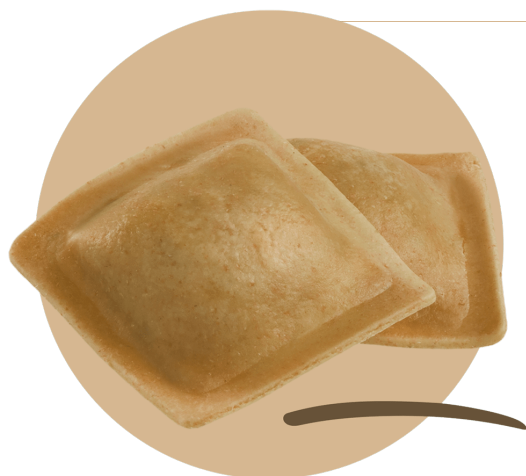




C38



# Spelt raviolacci with cheese and walnuts



4-5'

COOKING TIME



3kg e

PER BOX



120g

SERVING



18

MONTH AT -18°C

## Ingredients (pasta)

durum wheat semolina, eggs, whole grain spelt flour, water.

## Ingredients (filling)

Ricotta, cheese 21% (Grana Padano DOP cheese, Casatella cheese), walnuts 17%, bread crumbs, parsley, salt, pepper.

## Average nutritional values per 100 g

Energy kj 990 - Energy kcal 236 - Fats g 9,2 of which saturated fats g 3,4 - Carbohydrates g 25,4 of which sugars g 2,9 - Fibres g 3,3 - Proteins g 11,3 - Salt g 0,97

## Data Sheet



+/- 18,3g

FOR PIECES



20

PORTION YIELD AFTER COOKING



56

PERCENTAGE OF FILLING



ALTA TRADIZIONE