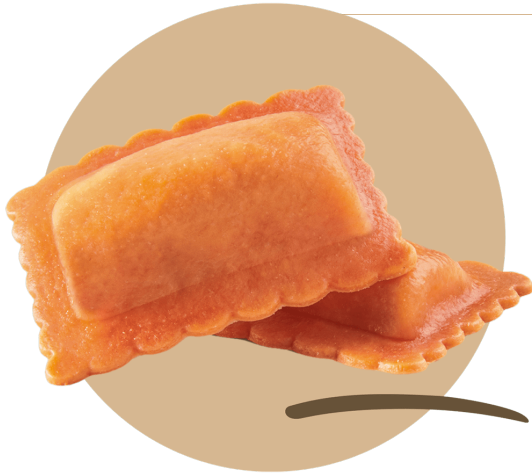




● C27



# Rettangoli with salmon and dill-pink dough



4-5'

COOKING TIME



3kg €

PER BOX



110g

SERVING



18

MONTH AT -18°C

## Ingredients (pasta)

Durum wheat semolina, barn eggs, water, dehydrated tomato, red beetroot juice powder.

## Ingredients (filling)

Ricotta, salmon 14%, mascarpone, smoked salmon 8%, breadcrumbs, sunflower oil, salt, dill, shallot, pepper.

## Average nutritional values per 100 g

Energy kj 909 - Energy kcal 216 - Fats g 6,0 of which saturated fats g 3,5 - Carbohydrates g 29,4 of which sugars g 2,7 - Fibres g 1,7 - Proteins g 10,2 - Salt g 0,60

## Data Sheet



+/- 11.1g

FOR PIECES



20

PORTION YIELD AFTER COOKING



54

PERCENTAGE OF FILLING



ALTA TRADIZIONE