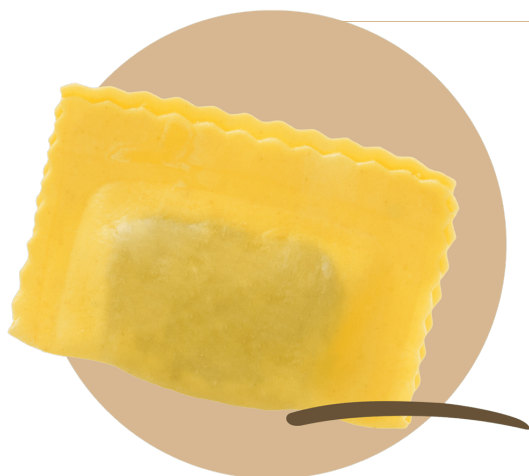




● A15



Tortellacci with wild boar



4-5'

COOKING TIME



3kg e

PER BOX



120g

SERVING



18

MONTH AT -18°C

Ingredients (pasta)

Durum wheat semolina, barn eggs, water.

Ingredients (filling)

Braised wild boar meat 82%, (wild boar, tomato pulp, onion, celery, carrots, sunflower oil, wine, salt, garlic, sage, bay leaves, rosemary, juniper berries, pepper), breadcrumbs, potatoes, Parmigiano Reggiano DOP, cheese.

Average nutritional values per 100 g

Energy kJ 979 - Energy kcal 232 - Fats g 4,1 of which saturated fats g 1,2 - Carbohydrates g 28,4 of which sugars g 1,4 - Fibres g 5,5 - Proteins g 17,7 - Salt g 1,15

Data Sheet



+/- 15g

FOR PIECES



25

PORTION YIELD AFTER COOKING



49

PERCENTAGE OF FILLING

