



C51

# Tortelli with amberjack



## Ingredients (pasta)

Durumwheat semolina, barneggs, water.





## Ingredients (filling)

Japanese amberjack and/or Yellowtail amberjack 36%, yellowtail flounder and/or brotula, rice cream, bread crumbs, wine, extra virgin olive oil, lemongrass, shallot, garlic.




It may contain: shell fish and crustaceans, mustard, soy.

## Average nutritional values per 100 g

Energy kj 781 – Energy kcal 185 – Fats g 3,0 of which saturated fats g 0,62 – Carbohydrates g 28 of which sugars g 11 – Fibres g 1,4 Proteine g 11 – Sale g 0,65

 <b>4-5'</b> COOKING TIME	 <b>3kg e</b> PER BOX
 <b>120g</b> SERVING	 <b>18</b> MONTH AT -18°C

## Data Sheet

 <b>+/- 17,5g</b> FOR PIECES	 <b>+/- 53mm</b> LENGTH OF A PIECE
 <b>+/- 14mm</b> HEIGHT OF A PIECE	<b>%</b> <b>25</b> PORTION YIELD AFTER COOKING
<b>%</b> <b>43</b> PERCENTAGE OF PASTA	<b>%</b> <b>57</b> PERCENTAGE OF FILLING

