



ALTA TRADIZIONE

TORTELLI WITH AMBERJACK



When the excellence
of the sea meets the art
of fresh pasta





C51

TORTELLI WITH AMBERJACK

Ingredients (pasta): durum wheat semolina,
barn eggs, water.

Ingredients (filling) 57%: jack and/or amberjack
36%, yellowtail flounder and/or brotula, rice
cream, breadcrumbs, wine, extra virgin olive oil,
lemongrass, shallot, garlic.

 4-5
min  YIELD +25%  1pz ± 17,5g

 8 x 1kg  3kg



ELEGANCE AND CHARACTER

The new tortelli with amberjack stand out for their delicate yet intense flavor. Subtle oceanic flavors enhanced by fresh hints of lemongrass make them suitable for both simple and more elaborate recipes, as well as for different types of service: from classic dining to commercial catering and banqueting. This perfect balance between the delicate texture of the amberjack and the citrusy liveliness creates a filling that surprises from the very first bite.

FIND OUT MORE

