



# Cannelloni with béchamel sauce

4 ½'
COOKING TIME

300g?

## Ingredients (pasta)

Egg pasta 36% (durum wheat semolina, eggs, water), filling 64% (ricotta cheese 66%, leaf spinach 22%, breadcrumbs, Grana Padano DOP cheese, salt).

# Béchamel sauce ingredients

Whole milk, soft wheat flour, butter, salt. Grated Grana Padano DOP cheese as garnish.

# Average nutritional values per 100 g

Energy kJ 604 – Energy kcal 145 – Fats g 8,2 of which saturated fats g 4,0 – Carbohydrates g 11,6 of which sugars g 0,9 – Fibres g 1,3 – Proteins g 5,5 – Salt g 1,02

### Preparation

Microwave oven (750w): 4 ½ min in a closed package and still frozen.

### **Data Sheet**

%

55
PERCENTAGE OF PASTA

45
PERCENTAGE OF SAUCE

