



V106



## Cannelloni with ricotta cheese and spinach with béchamel sauce – Linea Catering

### Ingredients (pasta)

Egg pasta 37% (durum wheat semolina, eggs, water, salt), filling 63% (ricotta cheese 66%, leaf spinach 22%, Grana Padano DOP cheese, breadcrumbs, salt).

### Sauce ingredients

Tomato pulp, onion, extra virgin olive oil, salt.  
Grated Grana Padano DOP cheese as garnish.

### Béchamel sauce ingredients

Whole milk, soft wheat flour, vegetable margarine, butter, salt.

### Average nutritional values per 100 g

Energy kJ 536 – Energy kcal 128 – Fats g 6,8 of which saturated fats g 4,3 – Carbohydrates g 11 of which sugars g 2,2 – Fibres g 1,7 – Proteins g 5,1 – Salt g 1,2

### Preparation

Conventional oven (180°C): 1 h  
Fan-assisted oven (180°C): 30-35 min



2kg ?

2 TRAYS PER BOX



### Data Sheet

%	%
45	55
PERCENTAGE OF PASTA	PERCENTAGE OF SAUCE