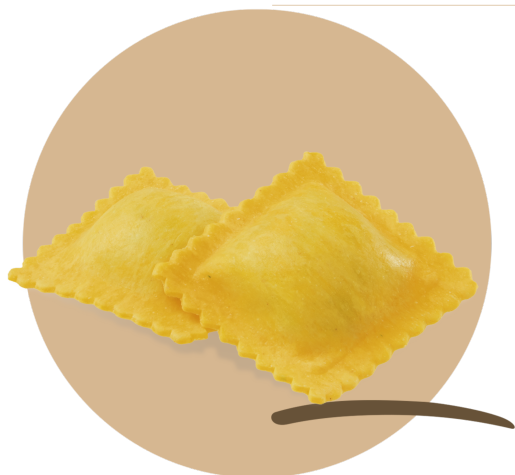




C51



Tortelli with amberjack

Ingredients (pasta)

Durum wheat semolina, barn eggs, 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

Smaltimento

4-5'
COOKING TIME

3kg ?
PER BOX

120g
SERVING

18
MONTH AT -18°C

Data Sheet

+/- 17,5g
FOR PIECES

+/- 53mm
LENGTH OF A PIECE

+/- 14mm
HEIGHT OF A PIECE

25
PORTION YIELD AFTER
COOKING

43
PERCENTAGE OF PASTA

57
PERCENTAGE OF FILLING

