



# Tortelli with butter and sage

4 ½'
COOKING TIME

350Kg?

## Ingredients (pasta)

Egg pasta 57% (durum wheat semolina, eggs, dehydrated spinach, water), filling 43% (ricotta cheese, mascarpone, breadcrumbs, spinach, Grana Padano DOP cheese, parsley, salt).

# Sauce ingredients

Concentrated butter 22%, starch, salt, sage 1.5%. Grated Grana Padano DOP cheese as garnish.

# Average nutritional values per 100 g

Energy kJ 808 – Energy kcal 193 – Fats g 7,3 of which saturated fats g 4,9 – Carbohydrates g 23,9 of which sugars g 1,5 – Fibres g 1,1 – Proteins g 7,3 – Salt g 0,86

### Preparation

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

### **Data Sheet**

%

66
PERCENTAGE OF PASTA

34
PERCENTAGE OF SAUCE

%

