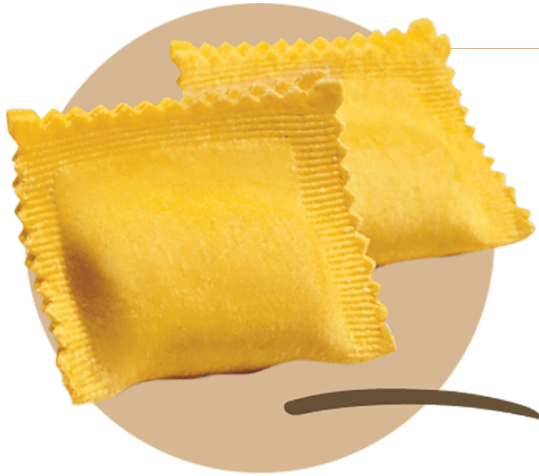




A01



# Agnolotti



4-5'

COOKING TIME



3kg €



120g

SERVING



18

MONTH AT -18°C

## Ingredients (pasta)

Durum wheat semolina, barn eggs, water.

## Ingredients (filling)

Mortadella, Parmigiano Reggiano DOP, turkey meat, pork meat, breadcrumbs, cheese, barn eggs, sunflower oil, wine, salt, spices, garlic, rosemary.

## Average nutritional values per 100 g

Energy kJ 1180 - Energy kcal 280 - Fats g 6,9 of which saturated fats g 4,1 - Carbohydrates g 38,0 of which sugars g 1,2 - Fibres g 3,0 - Proteins g 15,0 - Salt g 0,71

## Data Sheet



+/- 6,5g

FOR PIECES



44mm

LENGTH OF A PIECE



35

PORTION YIELD AFTER COOKING



45

PERCENTAGE OF FILLING