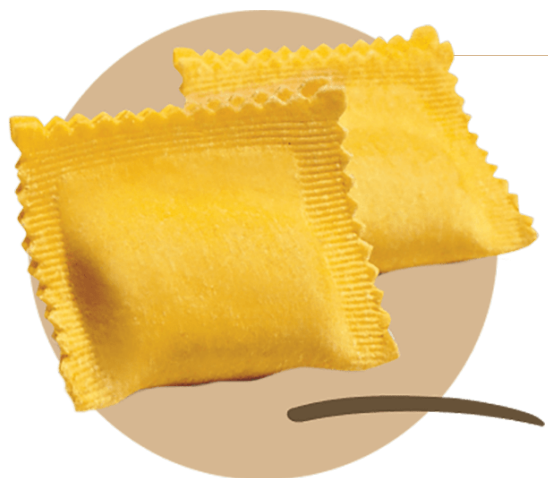




● A01



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



ALTA TRADIZIONE