



● V110



## Cannelloni with meat with béchamel sauce – Linea catering



60'

COOKING TIME



4kg €

### Ingredients

Egg pasta 37% (durum wheat semolina, eggs, water, salt), filling 63% (beef meet 53%, mixed vegetables (celery, carrots, onion), broth, tomato pulp, bread crumbs, spinach, chard, sunflower oil, salt, spices, garlic). Béchamel ingredients 51%: fresh whole milk, wheat flour, vegetable margarine, butter, salt. Ingredients for the tomato sauce 4%: tomato pulp, onion, sunflower oil, salt, sugar. Grated Grana Padano DOP cheese as garnish.

### Data Sheet

%

45

PERCENTAGE OF PASTA

%

55

PERCENTAGE OF SAUCE



### Average nutritional values per 100 g

Energy kJ 626 – Energy kcal 150 – Fats g 7,4 of which saturated fats g 2,6 – Carbohydrates g 12,6 of which sugars g 1,2 – Fibres g 1,1 – Proteins g 7,6 – Salt g 1,30

### Preparation

Conventional oven (180°C): **1 h**

Fan-assisted oven (180°C): **30-35 min**