



V106



Cannelloni with ricotta cheese and spinach with béchamel sauce – Linea Catering

Ingredients (pasta)

Egg pasta 37% (durum wheat semolina, eggs, water, salt), filling 63% (ricotta cheese 66%, leaf spinach 22%, Grana Padano DOP cheese, breadcrumbs, salt).

Sauce ingredients

Tomato pulp, onion, extra virgin olive oil, salt. Grated Grana Padano DOP cheese as garnish.

Béchamel sauce ingredients

Whole milk, soft wheat flour, vegetable margarine, butter, salt.

Average nutritional values per 100 g

Energy kJ 536 – Energy kcal 128 – Fats g 6,8 of which saturated fats g 4,3 – Carbohydrates g 11 of which sugars g 2,2 – Fibres g 1,7 – Proteins g 5,1 – Salt g 1,2

Preparation

Conventional oven (180°C): 1 h

Fan-assisted oven (180°C): 30-35 min



5kg e

Data Sheet

%	%
45	55
PERCENTAGE OF PASTA	PERCENTAGE OF SAUCE

