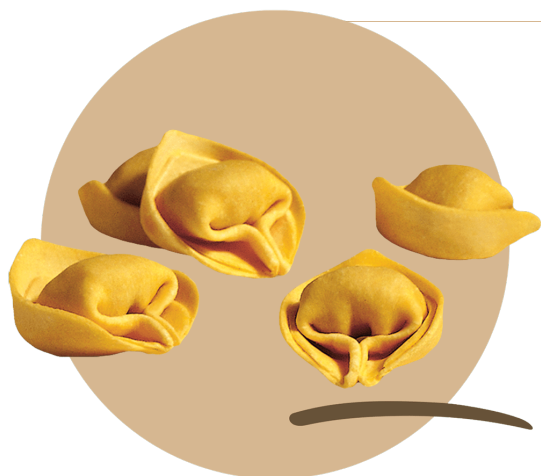




● A04



## Cappelletti with raw ham



3-4'

COOKING TIME



3kg e



120g

SERVING



18

MONTH AT -18°C

### Ingredients (pasta)

Durum wheat semolina, barn eggs, water.

### Ingredients (filling)

Pork meat, mortadella, Parmigiano Reggiano DOP, raw ham 16%, breadcrumbs, sunflower oil, wine, salt, spices, garlic, rosemary.

### Average nutritional values per 100 g

Energy kj 1273 – Energy kcal 302 – Fats g 9,0 of which saturated fats g 5,8 – Carbohydrates g 38,5 of which sugars g 1,3 – Fibres g 1,7 – Proteins g 16,0 – Salt g 0,78

### Data Sheet



+/- 3.2g

FOR PIECES

%

40

PORTION YIELD AFTER COOKING

%

32

PERCENTAGE OF FILLING



ALTA TRADIZIONE