



C38



## Spelt raviolacci with cheese and walnuts



4-5'

COOKING TIME



3kg e



120g

SERVING



18

MONTH AT -18°C

### Ingredients (pasta)

durum wheat semolina, eggs, whole grain spelt flour, water.

### Ingredients (filling)

Ricotta, cheese 21% (Grana Padano DOP cheese, Casatella cheese), walnuts 17%, bread crumbs, parsley, salt, pepper.

### Average nutritional values per 100 g

Energy kj 990 – Energy kcal 236 – Fats g 9,2 of which saturated fats g 3,4 – Carbohydrates g 25,4 of which sugars g 2,9 – Fibres g 3,3 – Proteins g 11,3 – Salt g 0,97

### Data Sheet



+/- 18,3g

FOR PIECES



20

PORTION YIELD AFTER COOKING



56

PERCENTAGE OF FILLING

