



C32



## Raviolacci with artichokes



4-5'

COOKING TIME



3kg e



130g

SERVING



18

MONTH AT -18°C

### Ingredients (pasta)

Durum wheat semolina, barn eggs, natural artichoke flavour, water.

### Ingredients (filling)

Ricotta, artichokes 30%, breadcrumbs, Grana Padano DOP, salt.

### Average nutritional values per 100 g

Energy kJ 809 - Energy kcal 192 - Fats g 4,6 of which saturated fats g 3,0 - Carbohydrates g 28,1 of which sugars g 2,0 - Fibres g 1,7 - Proteins g 8,7 - Salt g 0,83

### Data Sheet



+/- 18,3g

FOR PIECES

%

20

PORTION YIELD AFTER COOKING

%

56

PERCENTAGE OF FILLING

