



SURGITAL®

● A19



Raviolacci with braised meats



4-5'

COOKING TIME



3kg €



130g

SERVING



18

MONTH AT -18°C

Ingredients (pasta)

Durum wheat semolina, eggs, water

Ingredients (filling)

Meat 40%, (beef, pork and turkey meat), stock, Parmigiano Reggiano DOP, spinach, celery, carrots, onion, breadcrumbs, sunflower oil, wine, salt, spices, garlic, rosemary.

Memories from Alpine pastures and intense underbrush scent, crackling fire and the desire for intense flavours are the notes that inspired us to create these new Raviolacci with braised meats. Fresh egg pasta filled with delicious beef, pork and turkey meat, braised with vegetables and Parmigiano Reggiano cheese, as it is done in Northern Italy's traditional kitchens.

Average nutritional values per 100 g

Energy kJ 983 – Energy kcal 233 – Fats g 5,9 of which saturated fats g 2,9 – Carbohydrates g 30,2 of which sugars g 1,9 – Fibres g 1,9 – Proteins g 13,9 – Salt g 1,03

Data Sheet



+/- 18.3g

FOR PIECES

%

20

PORTION YIELD AFTER COOKING

%

56

PERCENTAGE OF FILLING

