



● C33



Raviolacci with chestnuts



4-5'

COOKING TIME



3kg e



130g

SERVING



18

MONTH AT -18°C

Ingredients (pasta)

Durum wheat semolina, barn eggs, chestnut flour 14%, water.

Ingredients (filling)

Cooked chestnuts 45% (dried chestnuts, bay leaves, water), ricotta, Parmigiano Reggiano DOP, cheese, barn eggs, salt, pepper.

Average nutritional values per 100 g

Energy kj 843 – Energy kcal 200 – Fats g 5,4 of which saturated fats g 3,6 – Carbohydrates g 27,3 of which sugars g 5,3 – Fibres g 3,3 – Proteins g 9,0 – Salt g 0,45

Data Sheet



+/- 18,3g

FOR PIECES

%

20

PORTION YIELD AFTER COOKING

%

56

PERCENTAGE OF FILLING