



C42



## Raviolacci with porcini mushrooms



4-5'

COOKING TIME



3kg e



130g

SERVING



24

MONTH AT -18°C

### Ingredients (pasta)

Durum wheat semolina, wholegrain wheat durum semolina, barn eggs, water.

### Ingredients (filling)

Ricotta, mixed mushrooms 21% (Agaricus bisporus, Pleurotus ostreatus, Lentinus edodes, Pholiota nameko), cep mushrooms 8%, breadcrumbs, Grana Padano DOP, sunflower oil, salt, garlic.

### Average nutritional values per 100 g

Energy kJ 723 – Energy kcal 172 – Fats g 4,6 of which saturated fats g 2,9 – Carbohydrates g 22,8 of which sugars g 1,8 – Fibres g 3,6 – Proteins g 8,0 – Salt g 0,88

### Data Sheet



+/- 18,3g

FOR PIECES

%

20

PORTION YIELD AFTER COOKING

%

56

PERCENTAGE OF FILLING