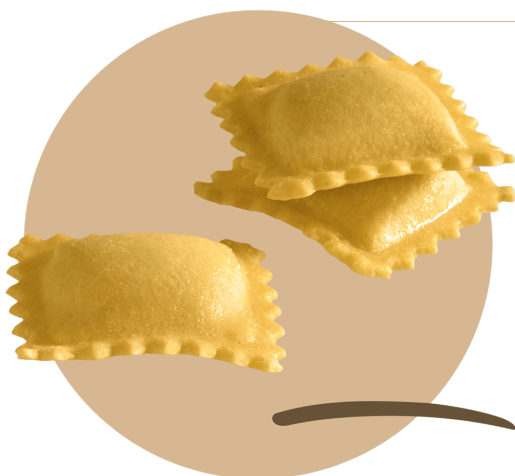




● B01



Ravioli with ricotta and chard



5-6'

COOKING TIME



3kg €



120g

SERVING



24

MONTH AT -18°C

Ingredients (pasta)

Durum wheat semolina, barn eggs, water.

Ingredients (filling)

Ricotta 66%, chard 22%, breadcrumbs, Grana Padano DOP, salt.

Average nutritional values per 100 g

Energy kJ 858 – Energy kcal 203 – Fats g 4,5 of which saturated fats g 2,7 – Carbohydrates g 29,8 of which sugars g 2,0 – Fibres g 1,9 – Proteins g 10,0 – Salt g 0,73

Data Sheet



+/- 7,1g

FOR PIECES

%

25

PORTION YIELD AFTER COOKING

%

54

PERCENTAGE OF PASTA

%

46

PERCENTAGE OF FILLING