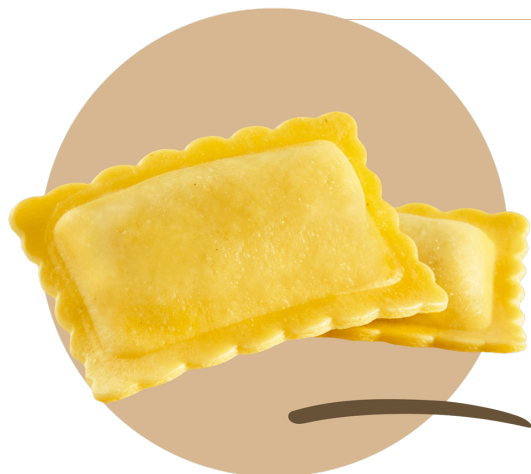




● C28



Rettangoli with grouper



4-5'

COOKING TIME



3kg e



110g

SERVING



18

MONTH AT -18°C

Ingredients (pasta)

Durum wheat semolina, barn eggs, water.

Ingredients (filling)

Braised grouper 38%, ricotta, white fish, breadcrumbs, extra virgin olive oil, shallot, parsley, chives, salt, pepper.

Average nutritional values per 100 g

Energy kj 786 – Energy kcal 186 – Fats g 3,8 of which saturated fats g 1,6 – Carbohydrates g 25,0 of which sugars g 1,2 – Fibres g 1,6 – Proteins g 12,2 – Salt g 0,93

Data Sheet



+/- 11.1g

FOR PIECES

%

20

PORTION YIELD AFTER COOKING

%

54

PERCENTAGE OF FILLING



ALTA TRADIZIONE