



C26



## Tortelli with crab and lobster



4-5'

COOKING TIME



3kg e



120g

SERVING



18

MONTH AT -18°C

### Ingredients (pasta)

Durum wheat semolina, barn eggs, water.

### Ingredients (filling)

Shellfish and crustaceans 66% (argentine red shrimp, lobster, crab), ricotta, Grana Padano DOP, breadcrumbs, parsley, lemon juice, fish and crustaceans stock, salt, pepper.

### Average nutritional values per 100 g

Energy kj 1035 - Energy kcal 247 - Fats g 11,2 of which saturated fats g 6,9 - Carbohydrates g 22,3 of which sugars g 1,0 - Fibres g 1,7 - Proteins g 13,4 - Salt g 0,78

### Data Sheet



+/- 17.5g

FOR PIECES

%

25

PORTION YIELD AFTER COOKING

%

57

PERCENTAGE OF FILLING



ALTA TRADIZIONE