



● A14



## Rustic tortelli with roebuck



6-7'

COOKING TIME



3kg €



120g

SERVING



18

MONTH AT -18°C

### Ingredients (pasta)

Durum wheat semolina, wholegrain buckwheat flour, barn eggs, water.

### Ingredients (filling)

Braised roebuck meat 82%, (roebuck meat, tomato pulp, celery, carrots, onion, sunflower oil, wine, salt, garlic, sage, bay leaves, rosemary, juniper berries, pepper), breadcrumbs, Grana Padano DOP.

### Average nutritional values per 100 g

Energy kJ 890 – Energy kcal 211 – Fats g 4,1 of which saturated fats g 1,8 – Carbohydrates g 26,2 of which sugars g 1,7 – Fibres g 4,7 – Proteins g 15,1 – Salt g 1,34

### Data Sheet



+/- 15g

FOR PIECES

%

35

PORTION YIELD AFTER COOKING

%

48

PERCENTAGE OF FILLING