



# Tortellini with bolognese sauce

5' 1,32Kg €
cooking time

# Ingredients (pasta)

Egg pasta 68% (durum wheat semolina, eggs, water), filling 32% (mortadella, Parmigiano Reggiano DOP cheese, braised pork, breadcrumbs, salt, spices).

### Sauce ingredients

Tomato pulp, beef and pork braised with vegetables (carrot, celery, onion) 10%, wine, extra virgin olive oil, sunflower oil, salt, pepper. Grated Grana Padano DOP cheese as garnish.

# Average nutritional values per 100 g

Energy kJ 782 – Energy kcal 187 – Fats g 8,3 of which saturated fats g 2,7 – Carbohydrates g 16 of which sugars g 2,6 – Fibres g 2,6 – Proteins g 10,4 – Salt g 0,84

# **Preparation**

Microwave oven (750w): 5 min in a closed package and still frozen.

# **Data Sheet**

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50
PERCENTAGE OF PASTA

50

PERCENTAGE OF SAUCE

