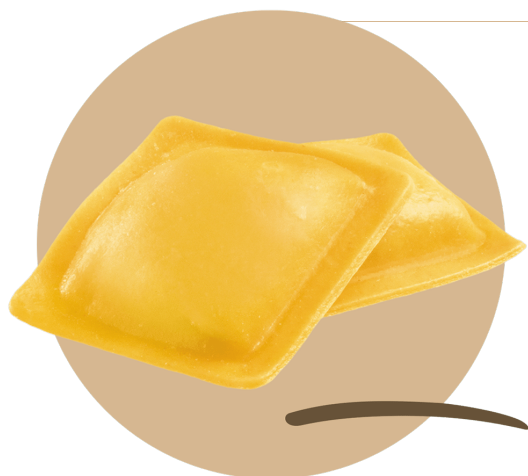




● C35



Citrus perfumed raviolacci with sea bass



4-5'

COOKING TIME



3kg e

PER BOX



120g

SERVING



18

MONTH AT -18°C

Ingredients (pasta)

Durum wheat semolina, barn eggs, water.

Ingredients (filling)

Sea bass 66%, potato puree, extra virgin olive oil, citrus juice (orange, lemon), citrus peel (orange, lemon), chives, garlic, salt, pepper.

Average nutritional values per 100 g

Energy kj 831 – Energy kcal 197 – Fats g 5,8 of which saturated fats g 1,2 – Carbohydrates g 24,9 of which sugars g 1,6 – Fibres g 1,8 – Proteins g 10,5 – Salt g 0,50

Data Sheet



+/- 18.3g

FOR PIECES

%

20

PORTION YIELD AFTER COOKING

%

56

PERCENTAGE OF FILLING



ALTA TRADIZIONE