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DESCRIPTION

Technical field

[0001] The present invention generally finds application in the field of food and particularly relates to a method of making fresh filled pasta, such as ravioli, cappelletti, tortelli, panzerotti and the like.

[0002] The invention also relates to a fresh filled pasta that can be obtained by such method.

Definitions

[0003] The term "filling" or "filler" as used hereinbelow shall refer to a food product obtained from the combination of raw or cooked ingredients to obtain a more or less uniform mixture.

[0004] The term "coextrusion" and derivatives thereof as used hereinbelow shall refer to a process of dispensing multiple products in the pasty state through a substantially tubular nozzle or a substantially circular orifice.

Background art

[0005] The use of pasta with a dose of filling enclosed therein has been long known in food industry. Such products are typical products of Italian gastronomy and the filling may be made of several types of ingredients such as, for instance, meat, fish, cereals, vegetables, cheese, milk derivatives, fruit and fruit derivatives, protein- or fat-based substances, sauces, creams or the like.

[0006] According to their shapes, these filled food products are known as ravioli, tortellini, cappelletti, panzerotti, although many other shapes exist for filled food products from regional Italian and foreign gastronomic traditions.

[0007] Food products with multiple-filler are also known, which have a filler formed of a first dose of a first filling and a second dose of a second filling, i.e. first and second pasty food ingredients respectively.

[0008] One example of these food products is disclosed in EP 475 911, which comprises an envelope made of two distinct pockets or shells enclosing differentiated components or ingredients, and thus designed to remain separate and not contact each other.

[0009] A feature of these prior art products is that they are actually formed of two ravioli of

different tastes and attached to each other, whereby they cannot be tasted at the same time, unless they are joined and ingested together.

[0010] A further feature of these prior art products is that a large amount of pasta is required to form such food product, which will dilute the taste of the individual ingredients.

[0011] A further example of food products having multiple fillings is disclosed in WO2011/117641, which describes a food product composed of an envelope or outer tubular body made of pasta dough with one or more channels in which different pasty food substances are held.

[0012] The method of making the product, e.g. in the form of a roll comprises coextruding the body made of pasta with a sauce and minced meat disposed in respective concentric or radially staggered channels.

[0013] In this product fresh pasta cannot be used in practice for the body. Also, the components of the fillings must undergo a thermal cooking treatment before being extruded into their respective channels.

[0014] Furthermore, the method only provides cylindrical envelopes and fillings, in which the first and second components are disposed in respective coaxial or parallel channels. In practice, the product is tasted in sliced form, and resembles more a sausage than a pasta product.

[0015] US2006/121169 discloses a pasta in the form of ravioli comprising an outer layer made of multi-colored and multi-layered paste and an inner layer joined to the outer layer along a peripheral edge to form a closed container enclosing a filling composed of single or combined ingredients.

[0016] One drawback of this product is that its filling is one unit and cannot have multiple doses, thereby lacking any variety of tastes and flavors.

[0017] In an attempt to obviate the aforementioned drawbacks, methods of making filled food products have been developed in which first and second fillings are laid on a sheet of pasta, which is later closed upon itself or by another sheet, to cover and envelope the two fillings.

[0018] One example of such food products and the method of making them is disclosed in EP2900083, by the Applicant hereof, in which the first and second fillings are coextruded in substantially overlapped or coplanar relationships at successive times, to form a filled food product in which the two food components of the filling do not mix together but are separate.

[0019] This will provide filled food products prepared in strict compliance with the original recipes, and will allow the consumer to appreciate the taste obtained by the combination of the individual tastes of each food component in the filling.

[0020] Nevertheless, a common limitation of these prior art methods is that they can make a filled food product with multiple fillers with the food components of the filling in the pasty state.

[0021] Furthermore, these known methods can provide conventional food products and do not allow use and/or leverage of valuable high-quality raw materials.

[0022] CN105432708 discloses a method of making a soup dumpling which comprises a wrapper of fresh pasta filled with multiple solid and liquid fillings, mixed together.

[0023] GB 2 414 158 discloses a method to obtain a filled pasta product that can be easily microwaved and comprises a filling comprising a sauce in which pieces of meat are dispersed.

[0024] US 2018/064118 discloses a method of obtaining a filled fresh pasta product comprising a fresh pasta envelope which encloses two or three doses of different types of fillings in overlapped or juxtaposed relationship. None of the aforementioned methods provides special treatment of one or more doses of fillings having a particular consistency.

Technical Problem

[0025] In the light of the known prior art, the technical problem addressed by the present invention is to provide a method of making fresh filled pasta that is relatively inexpensive and can use fillings of different consistencies and with valuable food ingredients.

Disclosure of the invention

[0026] The object of the present invention is to obviate the above drawback, by providing a method of making fresh filled pasta that is highly efficient and relatively cost-effective.

[0027] A particular object of the present invention is to provide a method of making fresh filled pasta that can use food products having high organoleptic properties.

[0028] A further object of the present invention is to provide a method of making fresh filled pasta that can afford the use of complex ingredients, problematic in terms of quality, cost and usable amount.

[0029] Yet another object of the present invention is to provide a method of making fresh filled pasta that allows the filling components to be distributed in different positions, according to a wide variety of shapes and types of products.

[0030] A further object of the present invention is to provide a method of making fresh filled pasta that can provide filled products having multiple fillers.

[0031] Another object of the present invention is to provide a method of making fresh filled pasta that allows a plurality of filling doses to be deposited without allowing them to overflow from or leak from the other filling doses.

[0032] These and other objects, as more clearly explained hereinafter, are fulfilled by a method of making fresh filled pasta as defined in claim 1, such as ravioli, cappelletti, tortelli, panzerotti and the like, said method comprising the steps of a) preparing a first sheet of fresh pasta and laying it on a flat support, b) depositing a first dose of a first food filling on the first sheet, c) depositing a second dose of a second food filling, other than the first, on the first dose of the first filling and d) preparing a second sheet of fresh pasta and laying the second sheet over the first sheet and the first and second filling doses.

[0033] Preferably, steps are provided of e) joining the first and second sheets along a substantially continuous edge of predetermined shape corresponding to that of the finished product and f) cutting the sheets joined along the peripheral edge to obtain the desired type of fresh filled pasta.

[0034] Advantageously, according to the invention, the first filling is in a shape-memory pasty state, the second filling is in a liquid or gel state, and a step is provided between the step of b) depositing the first dose and the step of c) depositing the second dose, i.e. g) plastically deforming the first dose to form a permanent upwardly open cavity thereon for receiving and holding the second dose in the liquid or gel state without allowing it to overflow from or leak out of the first dose.

[0035] Thanks to these features, the inventive method of making fresh filled pasta will afford the provision of filled products with fresh pasta envelopes, whose filling is composed of multiple food ingredients inside the same envelope, at least one of which is in liquid or gel form.

[0036] Thus, the method of the invention affords valuable ingredient additions to the filling in the liquid or gel form, for characterizing the taste of the filling, such as fresh valuable mushrooms, truffles, caviar, botargo, exotic spices, fine meat and fish, fine wines or spirits, distillates, high-quality fruits, high-quality fruit preparations.

[0037] Preferably, the step of g) plastically deforming the first dose to form a cavity is carried out by a punch tool arranged above the first dose.

[0038] This characteristic can increase the manufacturing speed to the finished product, while maintaining the physical and organoleptic properties of the raw materials that are used to make the fresh filled pasta unchanged.

[0039] A further aspect of the invention, as defined in claim 14, provides a fresh filled pasta that can be obtained by the method as described above.

[0040] Advantageous embodiments of the invention are defined in accordance with the dependent claims.

Brief description of the drawings

[0041] Further characteristics and advantages of the invention will be more apparent from the detailed description of a preferred, non-exclusive embodiment of a method of making fresh filled pasta having at least two fillings, which is described as a non-limiting example with the help of the annexed drawings, in which:

FIG. 1 is a block diagram of the method of making fresh filled pasta according to the invention;

FIGS. 2A-2D are side sectional views of certain steps of the method of the invention;

FIG. 3 is a schematic perspective view of a first embodiment of the method of the invention;

FIG. 4 is a schematic perspective view of a second embodiment of the method of the invention;

FIG. 5 is a perspective schematic view of a detail of the method of the invention.

Detailed description of a preferred exemplary embodiment

[0042] The accompanying figures show a method of making fresh filled pasta, generally designated by numeral 1, that is mainly intended for preparation of dishes of high gastronomic quality.

[0043] In particular, the fresh filled pasta 1 made with the method of the invention may be ravioli, cappelletti, tortelli, panzerotti, or the like and configured to be eaten cooked.

[0044] If the fresh filled pasta 1 is intended for cooking, it may be namely designed to be either boiled, e.g. in water or broth, or baked, microwaved or fried in oil.

[0045] As better shown in FIG. 1, the method comprises a step of a) preparing a first sheet 2 of fresh pasta and laying it on a flat support F.

[0046] As a non-limiting example, the first sheet 2 may be made from a mixture based on common wheat flour, hard wheat, a small amount of water and optionally eggs.

[0047] Also, the dough may undergo one or more steps of unidirectional and/or multidirectional lamination to obtain a continuous strip of fresh pasta of predetermined thickness, preferably ranging from 0.3 mm to 2.5 mm, with known techniques as typically used for bakery products

such as bread, croissants and the like.

[0048] Then, steps are provided of b) depositing a first dose D_1 of a first food filling 3 on the first sheet 2 and c) depositing a second dose D_2 of a second food filling 4 other than the first 3 on the first dose D_1 of the first filling 3.

[0049] The first food filling 3 may be obtained by mixing together a number of edible raw materials selected from the group comprising meat, fish, eggs, cheese, milk derivatives, fruit, fruit derivatives, sausages, vegetables, cereals, protein- and fat-based substances, or a combination thereof, optionally with the addition of seasonings, flavors and sauces, even when these cannot be easily combined according to traditional recipes.

[0050] It should be noted that the doses D_1 , D_2 are deposited on the first sheet 2 by means of individual single-tube nozzles U' , U'' and at successive times, as shown in FIGS. 2A, 2C, 3 and 4.

[0051] The step of c) depositing the second dose D_2 is followed by a step of d) preparing a second sheet 5 of fresh pasta and laying it over the first sheet 2, the dose D_1 and the second dose D_2 of the fillings 3, 4, as best shown in FIG. 2D.

[0052] The second sheet 5 may be formed from the same dough as the first sheet 2 or, alternatively, it can be formed from a dough of a different type, possibly comprising organoleptic properties other than those of the first dough.

[0053] Downstream of the preparation step d), steps are provided of e) joining the first sheet 2 and the second sheet 5 along a substantially continuous edge C of predetermined shape corresponding to that of the finished product and a step of f) cutting the sheets 2, 5 joined along the peripheral edge to obtain the desired type of fresh filled pasta 1.

[0054] Thus, the first sheet 2 and the second sheet 5 can have predetermined sizes and shapes for containing the first 3 and second 4 food fillings according to the particular type of finished product to be produced.

[0055] Advantageously, the choice of fresh pasta and its base components shall allow the sheets 2, 5 to optimally wrap the outer surface of the fillings 3, 4 with high surface adhesion, for almost perfect liquid tightness, even in liquids or under boiling conditions, as required for cooking with no loss of the fillings 3, 4.

[0056] Furthermore, this will provide food products 1 with double filling having a characteristic taste, and faithfully reproducing the traditional regional gastronomy tastes.

[0057] In a first embodiment, as shown in FIG. 3, the sheets 2, 5 may be formed from the same continuous strip of fresh pasta 2', which is folded on itself along a longitudinal line X

using a special ploughshare-shaped blade, not shown and known to the skilled person.

[0058] This embodiment is particularly suitable to make fresh filled pasta 1 such as tortelli, cappelletti, panzerotti and the like.

[0059] Alternatively, in a second embodiment as shown in FIG. 4, the sheets 2, 5 may be separated and distinguished and laid one on top of the other. This embodiment is particularly suitable to make fresh filled pasta 1 such as ravioli and panzerotti.

[0060] Conveniently, the cutting step f) may be carried out by means of a forming and cutting tool P adapted to join the sheets 2, 5 together along the peripheral edge C and cut them proximate the latter to form the fresh filled pasta 1.

[0061] In a particular aspect of the invention, the first filling 3 is in a shape-memory pasty state and the second filling 4 is in a liquid or gel state.

[0062] Advantageously, between the step of b) depositing the first dose D_1 and the step of c) depositing the second dose D_2 , a step g) of plastically deforming the first dose D_1 to form a permanent upwardly open cavity 6 for receiving and holding the second dose D_2 without allowing it to overflow or leak from the first dose D_1 , as best shown in FIG. 2B.

[0063] Preferably, the first dose D_1 of the first filling 3 in the pasty state may be deposited on the first sheet 2 by extrusion, whereas the second dose D_2 of the second filling 4 in the liquid or gel state is deposited on the cavity 6 by injection.

[0064] Optionally, the second dose D_2 of the second filling 4 in the liquid or gel state may be deposited on the cavity 6 by extrusion or gravity.

[0065] It will be appreciated that the use of a second filling 4 in the liquid state in the deposition step c) and the plastic deformation of the first dose D_1 in step g) of the method of the invention can provide a novel fresh filled pasta 1 having high organoleptic quality.

[0066] Furthermore, the method of the invention can use food products having high organoleptic characteristics and complex ingredients, problematic in terms of quality, cost and usable amount.

[0067] That is, the type of second filling 4 in the liquid state may comprise two different preparation forms according to the quality and the type of ingredients in use.

[0068] In a first preparation form, the second filling 4 in the liquid state will be able to maintain its fluid structure during tasting while maintaining its taste unchanged even after cooking the fresh filled pasta 1.

[0069] In this first preparation form, the second filling 4 in the liquid state may comprise liquid or gel extracts or concentrates of food products selected from the group comprising valuable mushrooms, truffles, herbs or spices, meat, fish, fine cheese, fine wine, spirits, distillates, high-quality fruit or high-quality fruit-based preparations.

[0070] In a second preparation form, the second filling 4 may act as a liquid carrier or inert matrix for one or more valuable ingredients having particular properties in terms of texture, cost, quality and amount of use.

[0071] In this second preparation form, the second filling 4 in the liquid state may comprise a liquid carrier in which valuable ingredients selected from the group comprising truffle, saffron threads, caviar (roe from sturgeon, lumpfish, salmon, trout), botargo, or the like are dispersed.

[0072] Optionally, downstream from the step of c) depositing the second dose D_2 , there will be a step of h) depositing a third dose D_3 of a filling 3', other than the second filling 4 and other than or the same as the first filling 3, on the second dose D_2 so as to entirely cover it, as shown in FIG. 2E.

[0073] As shown in the figures, the step of g) plastically deforming the first dose D_1 may be carried out by interaction of the latter with a punch 7 whose bottom end 8 has a shape that mates that of the cavity 6 and a size smaller than the plan shape size of the first dose D_1 .

[0074] In order to reduce the tendency of the punch 7 to adhere to the first dose D_1 of the first filling 3 and to prevent the latter from being removed from the first sheet 2, the punch 7 may be conveniently lubricated or sprayed with non-stick liquids.

[0075] Also, the bottom end 8 of the punch 7 may be connected to a rod 9 having a vertical axis Z and made of metal, plastic or other food-grade materials.

[0076] The length of the rod 9 may be predetermined or adjustable as needed to interact with the first dose D_1 and the punch 7 may be heated or rotated R about its vertical axis Z to further reduce the tendency of the punch 7 to adhere to the first dose D_1 .

[0077] In an alternative embodiment of the invention, the punch 7 may comprise a device 10 adapted to impart a one- or multiple-axis oscillation W to the rod, as best shown in FIG. 5.

[0078] Nevertheless, it cannot be excluded that the punch 7 may be also simultaneously equipped with a rotating device, an oscillating device 10, a heating element and a lubricating device.

[0079] In a continuous processing plant, the first sheet 2 and the second sheet 5 are fed along a substantially longitudinal direction L by means of a movable flat support F comprising, for example, a closed-loop conveyor belt N, as shown in FIGS. 3 and 4.

[0080] Preferably, the first dose D_1 is deposited on the first sheet 2 in a predetermined position and the interaction of the first dose D_1 with the punch 7 occurs while keeping the flat support F substantially horizontal at a fixed height and imparting a vertical downward movement V to the punch 7, by means of a suitable drive device, not shown.

[0081] In an alternative embodiment, the interaction of the punch 7 with the first dose D_1 may occur while keeping the punch 7 at a fixed height and imparting an upward vertical movement to the flat support F.

[0082] Here, the punch 7 may comprise a plurality of weights 11 connected to the top end 12 of the rod 9, whose amount may be suitably adjusted according to the interaction required with the first dose D_1 of the first filling 3.

[0083] Nevertheless, it cannot be excluded that the punch 7 and the flat support F can simultaneously move in a vertical direction.

[0084] In the continuous processing plant, the second dose D_2 of the second filling 4 in the liquid state will be deposited atop the first dose D_1 at a time following the deposition of the dose D_1 and the formation of the cavity 6 by the punch 7.

[0085] Furthermore, a third individual single-tube nozzle U''' may be provided, aligned with the first nozzle U' and the second nozzle U'' , for depositing the third dose D_3 of filling 3' on the second dose D_2 so as to entirely cover the latter.

[0086] Once the doses D_1 , D_2 , and possibly the third dose D_3 have been deposited on the first sheet 2, the continuous processing plant folds the first sheet 2 along the longitudinal line X, or stretches the second sheet 5, on the doses D_1 , D_2 , D_3 to thereby form a semi-finished product 1'.

[0087] Finally, the semi-finished product 1' may be cut to size using a forming and cutting tool P, such that the sheets 2, 5 will be joined along a peripheral edge C and cut thereat to form fresh filled pasta 1, which will be closed in a perfectly liquid-tight manner at its peripheral edge C.

[0088] It will be apparent from the foregoing that the method of making fresh filled pasta according to the invention achieves the intended objects and is specifically highly efficient and relatively cost-effective.

[0089] Also, the method of making fresh filled pasta and the fresh filled pasta according to the invention can use pasty, liquid or gel fillings to make filled food products using valuable raw materials.

[0090] The method and the fresh filled pasta are susceptible to a number of changes or variants, within the inventive concept disclosed in the appended claims.

[0091] While the method and fresh filled pasta have been described with particular reference to the accompanying figures, the numerals referred to in the disclosure and claims are only used for the sake of a better intelligibility of the invention and shall not be intended to limit the claimed scope in any manner.

[0092] Reference herein to "one embodiment" or "the embodiment" or "some embodiments" indicates that a particular characteristic, structure or element that is being described is included in at least one embodiment of the inventive subject matter.

[0093] Furthermore, the particular characteristics, structures or elements may be combined together in any suitable manner to provide one or more embodiments.

Industrial Applicability

[0094] The present invention may find application in industry, because it can be produced on an industrial scale in the field of food processing.

REFERENCES CITED IN THE DESCRIPTION

Cited references

This list of references cited by the applicant is for the reader's convenience only. It does not form part of the European patent document. Even though great care has been taken in compiling the references, errors or omissions cannot be excluded and the EPO disclaims all liability in this regard.

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Patentkrav

1. Fremgangsmåde til fremstilling af frisk fyldt pasta (1), såsom ravioli, cappelletti, tortellini, panzerotti, omfattende trinnene:

- a) tilberedning af en første plade (2) af frisk pasta og lægning af pladen på et fladt underlag (F);
- b) anbringelse af en første portion (D_1) af et første fødevarefyld (3) på nævnte første plade (2);
- c) anbringelse af en anden portion (D_2) af et andet fødevarefyld (4) end den første (3) på nævnte første portion (D_1) af det første fødevarefyld (3);
- d) tilberedning af en anden plade (5) af frisk pasta og lægning af nævnte anden plade (5) over nævnte første plade (2) med nævnte første portion (D_1) og nævnte anden portion (D_2) af fyld (3, 4);
- e) sammenføjning af nævnte første plade (2) og nævnte anden plade (5) langs en i alt væsentligt kontinuerlig kant (C) med en forudbestemt form svarende til formen af det færdige produkt;
- f) skæring af nævnte plader (2, 5) sammenføjet langs nævnte omkredskant (C) for at opnå den ønskede type af frisk fyldt pasta (1); hvor nævnte første fyld (3) er i en pastøs tilstand med formhukommelse, og hvor nævnte andet fyld (4) er i en flydende eller geléagtig tilstand, og et trin er tilvejebragt mellem nævnte trin b) med anbringelse af nævnte første portion (D_1) og nævnte trin c) med anbringelse af nævnte anden portion (D_2), dvs. g) til plastisk deformering af nævnte første portion (D_1) for at danne et permanent opadgående åbent hulrum (6) derpå til at modtage og holde nævnte anden portion (D_2) i den flydende eller geléagtige tilstand, uden at den får mulighed for at flyde over fra eller sive ud af nævnte første portion (D_1).

2. Fremgangsmåde ifølge krav 1, **kendetegnet ved, at** nævnte trin g) med plastisk deformering af nævnte første portion (D_1) udføres ved interaktion af nævnte første portion (D_1) med et stempel (7), som har en nedre ende (8), hvis form passer til formen af nævnte permanente hulrum (6), og hvis størrelse er mindre end størrelsen af den plane form af nævnte første portion (D_1).

3. Fremgangsmåde ifølge krav 2, **kendetegnet ved, at** nævnte interaktion finder sted, mens nævnte flade underlag (F) i alt væsentligt holdes horisontalt ved en fast højde og bibringer en vertikal nedadgående bevægelse (V) til nævnte stempel (7).

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4. Fremgangsmåde ifølge krav 2, **kendetegnet ved, at** nævnte interaktion finder sted, mens nævnte stempel (7) holdes ved en fast højde og bibringer en vertikal opadgående bevægelse til nævnte i alt væsentligt horisontale flade underlag (F).

10 **5.** Fremgangsmåde ifølge krav 2, **kendetegnet ved, at** nævnte stempel (7) er passende smurt eller sprøjtet med ikke-klæbende væsker for at forhindre det i at klæbe til nævnte første portion (D_1) af nævnte første fyld (3) og for at fjerne det fra nævnte første plade (2).

15 **6.** Fremgangsmåde ifølge krav 2, **kendetegnet ved, at** nævnte stempel (7) opvarmes for at reducere dets tendens til at klæbe til nævnte første portion (D_1).

7. Fremgangsmåde ifølge krav 2, **kendetegnet ved, at** nævnte stempel (7) drejes (R) omkring dets vertikale akse (Z) for at reducere dets tendens til at
20 klæbe til nævnte første portion (D_1).

8. Fremgangsmåde ifølge krav 1, **kendetegnet ved, at** den inkluderer et valgfrit trin h) med anbringelse af en tredje portion (D_3) af et fyld (3') andet end nævnte andet fyld (4) og andet end eller det samme som nævnte første fyld (3) på
25 nævnte anden portion (D_2) for at dække det fuldstændigt.

9. Fremgangsmåde ifølge krav 1, **kendetegnet ved, at** nævnte første portion (D_1) i den pastøse tilstand anbringes på nævnte første plade (2) via ekstrudering.

30 **10.** Fremgangsmåde ifølge krav 1, **kendetegnet ved, at** nævnte anden portion (D_2) anbringes i nævnte hulrum (6) via indsprøjtning, ekstrudering eller tyngdekraft.

11. Fremgangsmåde ifølge krav 1, **kendetegnet ved, at** nævnte første fyld (3) i
35 den pastøse tilstand opnås ved at blande en række spiselige råmaterialer valgt fra

gruppen omfattende kød, fisk, æg, ost, mælkederivater, pølser, grøntsager, frugt og frugtderivater, kornprodukter, protein- og fedtbaserede substanser eller en kombination deraf, eventuelt med tilsætningen af krydderier, smagsstoffer og saucer.

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12. Fremgangsmåde ifølge krav 1, **kendetegnet ved, at** nævnte andet fyld (4) i den flydende tilstand omfatter flydende eller geléagtige ekstrakter eller koncentrater af fødevareprodukter valgt fra gruppen omfattende svampe, trøfler, krydderurter eller krydderier, kød, fisk, ost, vin, alkohol, destillater, frugt eller

10 frugtbaserede tilberedninger.

13. Fremgangsmåde ifølge krav 1, **kendetegnet ved, at** nævnte andet fyld (4) i den flydende tilstand omfatter en flydende bærer, i hvilken ingredienser valgt fra gruppen omfattende trøffel, safrantråde, kaviar, rogn fra stør, stenbider, laks,

15 ørred, bottarga spredes.

14. Frisk fyldt pasta (1), såsom ravioli, cappelletti, tortellini, panzerotti, som kan opnås med en fremgangsmåde ifølge et eller flere af de foregående krav, omfattende:

20 - en første plade (2) af frisk pasta;
 - en første portion (D₁) af et første fødevarefyld (3) anbragt på nævnte første plade (2);
 - en anden portion (D₂) af et andet fødevarefyld (4) andet end det første (3) anbragt på nævnte første portion (D₁) af det første fødevarefyld (3);

25 - en anden plade (5) af frisk pasta lagt over nævnte første plade (2), nævnte første portion (D₁) og nævnte anden portion (D₂) af fyld (3, 4);
 hvor nævnte første plade (2) og nævnte anden plade (5) sammenføjes langs en i alt væsentligt kontinuerlig kant (C) med forudbestemt form og udskæring langs nævnte omkredskant (C) for at danne den ønskede type

30 af frisk fyldt pasta (1);

kendetegnet ved, at nævnte første fyld (3) er i en pastøs tilstand med formhukommelse, og nævnte andet fyld (4) er i en flydende eller geléagtig tilstand, idet nævnte første portion (D₁) deformeres for at danne et permanent opadgående åbent hulrum (6) derpå til at modtage og holde

35 nævnte anden portion (D₂) i den flydende eller geléagtige tilstand, uden at

den får mulighed for at flyde over fra eller sive ud af nævnte første portion (D₁).

DRAWINGS

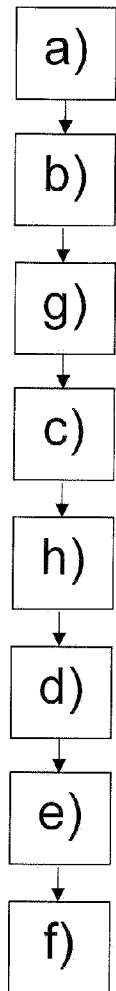


FIG. 1

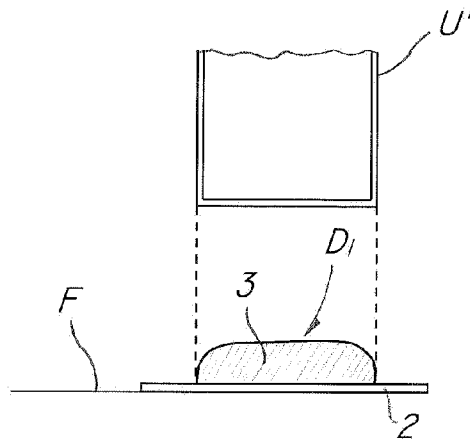


FIG. 2A

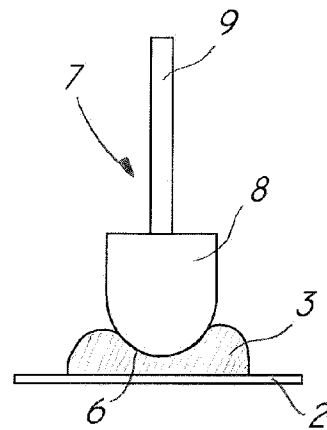


FIG. 2B

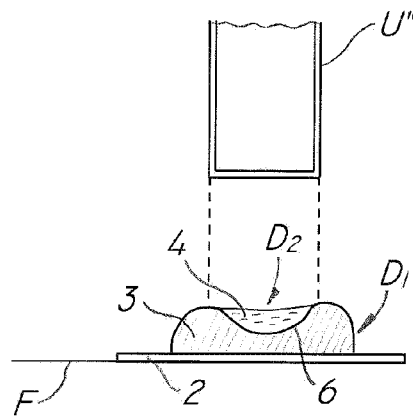


FIG. 2C

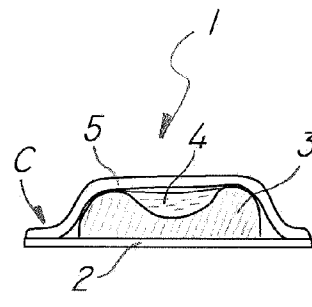


FIG. 2D

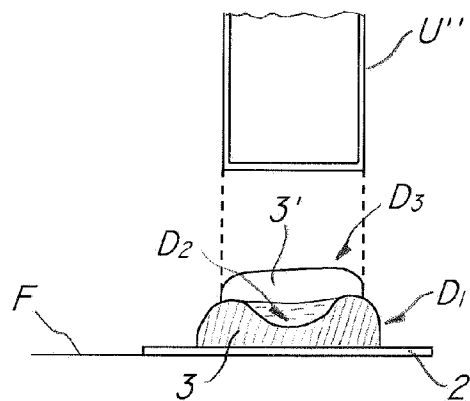


FIG. 2E

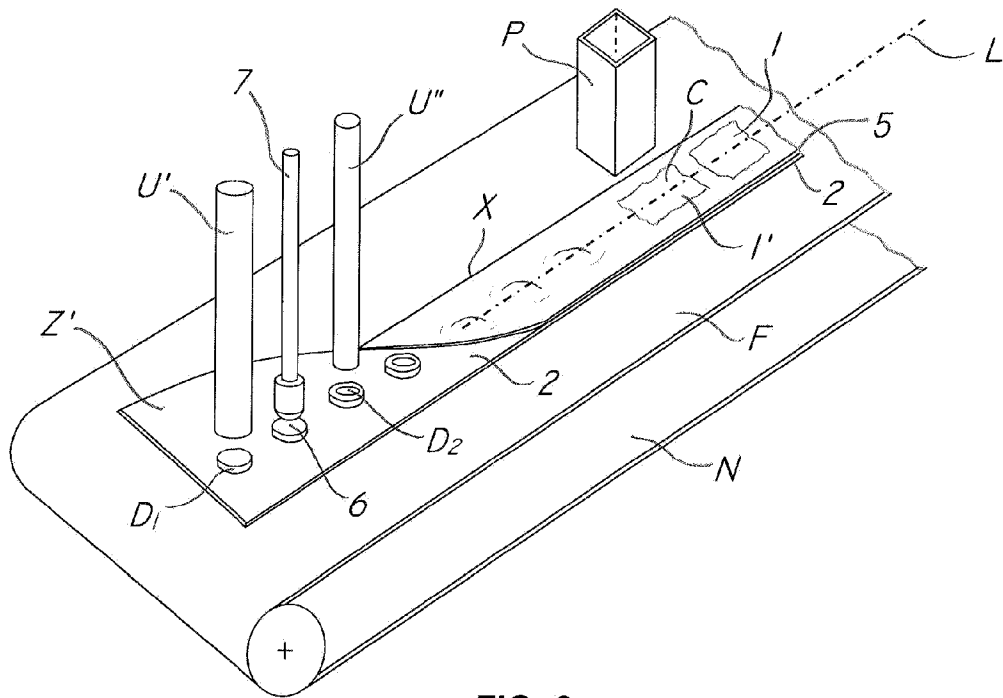


FIG. 3

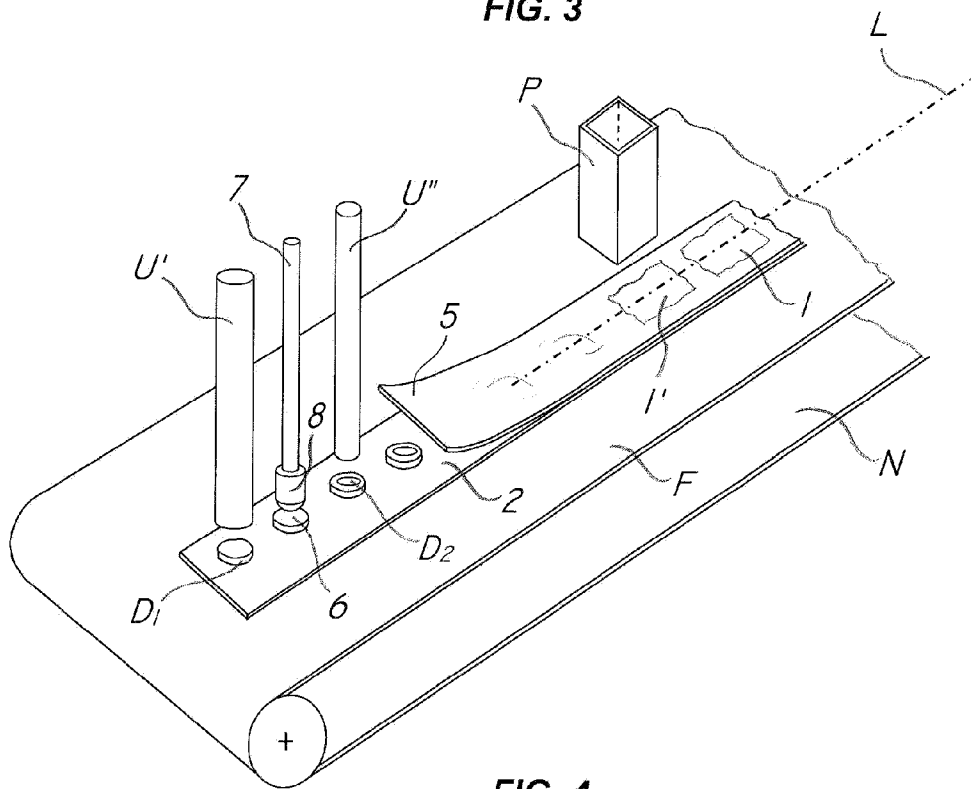
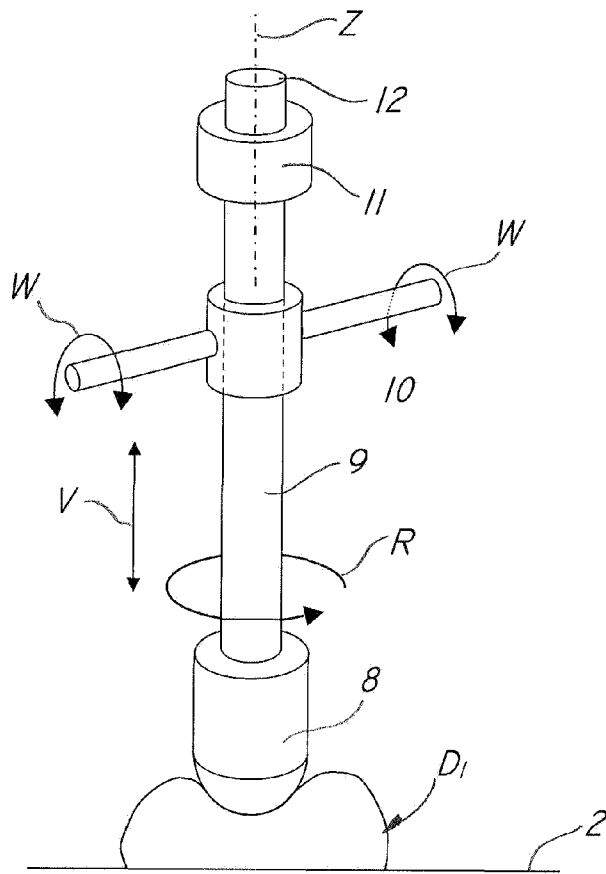


FIG. 4

**FIG. 5**