



V108



Lasagne caserecce with beef and pork meat – Linea catering

Ingredients (pasta)

Durum wheat flour, eggs, salt, water.

Sauce ingredients

Tomato pulp, beef meat 24%, pork meat 23%, vegetables in varying proportions (carrots, celery, onion), wine, extra virgin olive oil, sunflower oil, salt, aromatic herbs. Grated Parmigiano Reggiano DOP cheese as garnish.

Béchamel sauce ingredients

Whole milk, wheat flour, butter, salt.

Average nutritional values per 100 g

Energy kJ 500 – Energy kcal 119 – Fats g 7,6 of which saturated fats g 2,9 – Carbohydrates g 7,9 of which sugars g 2,8 – Fibres g 1,3 – Proteins g 4,3 – Sodium g 0,33 – Salt g 0,83

Preparation

Conventional oven (180°C): 1 h 20 min

Fan-assisted oven (180°C): 45 min



45'-80'

COOKING TIME



2,5kg ?

2 TRAYS PER BOX

Data Sheet

%

17

PERCENTAGE OF PASTA

%

83

PERCENTAGE OF SAUCE

