



V100



Lasagne with bolognese sauce – Linea catering

Ingredients (pasta)

Durum wheat semolina, eggs, water, salt.

Sauce ingredients

Beef braised with vegetables and herbs 47%, tomato pulp, red wine, extra virgin olive oil, butter, salt. Grated Parmigiano Reggiano DOP cheese as garnish.

Béchamel sauce ingredients

Whole milk, soft wheat flour, butter, salt.

Average nutritional values per 100 g

Energy kJ 514 – Energy kcal 123 – Fats g 5,6 of which saturated fats g 2,6 – Carbohydrates g 12 of which sugars g 2,4 – Fibres g 1,6 – Proteins g 5,8 – Salt g 1,1

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

%

20

PERCENTAGE OF PASTA

%

80

PERCENTAGE OF SAUCE

