



● V108



Lasagne caserecce with beef and pork meat – Linea catering



80'

COOKING TIME



5kg €

PER BOX

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.

Data Sheet

%

17

PERCENTAGE OF PASTA

%

83

PERCENTAGE OF SAUCE



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**