



V101



Green lasagne with bolognese sauce – Linea catering



80'

COOKING TIME



2,5kg €

2 TRAYS PER BOX

Ingredients (pasta)

Durum wheat semolina, eggs, dehydrated spinach, 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, dehydrated spinach, 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 11,5 of which sugars g 2,4 – Fibres g 1,6 – Proteins g 5,8 – Sodium g 0,44 – Salt g 1,10

Preparation

Conventional oven (180°C): **1 h 20 min**

Fan-assisted oven (180°C): **45 min**

Data Sheet

%

20

PERCENTAGE OF PASTA

%

80

PERCENTAGE OF SAUCE

