



Geschmack & Technologie

Lasagne

Recipe number:

ER2500012

Raw material:

0.75 kg Lasagne pastry sheet
1.00 kg Gouda, grated
1.50 kg Beef - minced meat

Spices & processing aids:

1.60 kg	Feine Würzsauce Sauce	835050
	Bolognese	
1.50 kg	Gratin-Würzsauce	1040800

Processing sequence:

Lasagne: Pre-cook the mince in an oven dish at +180 °C for 10 minutes. Mix the Bolognese sauce with the mince. Layer the mixture alternately with 8 pasta sheets.
White sauce, plates, Bolognese, plates, white sauce, plates, Bolognese, plates, white sauce, Bolognese and finally the grated Gouda.

Lasagne: Bake in the airfryer at +180 °C for approx. 25 - 30 mins.

Ingredients:

water, beef, Gouda (MILK, salt, Säuerungskulturen, rennet, preservative: E 250 sodium nitrate, colouring agents: Annatto, Carotin, potato starch), Lasagne Teigplatte (HARTWEIZENGRIß, water), CREAM, rapeseed oil, tomato purée, cheese spread preparation (CHEESE, water, BUTTER, emulsifying salts: E 331 sodium citrates, colouring agent: E 160a carotenes), modified starch, salt, vegetable (tomatoes, carrot), flavourings, MILK PROTEIN, sugar, yeast extract, spices, dextrose, acid: (E 334 tartaric acid (L+), E 270 lactic acid, E 330 citric acid), LACTOSE, thickening agent: (E 415 xanthan gum, E 412 guar gum), herbs, preservative: (E 202 potassium sorbate, E 211 sodium benzoate)

Nutrition declaration:

energy value	974kJ
energy value	234kcal
fat	16,9g
saturates	6,3g
carbohydrate	9,3g
sugar	1,8g
polyols	0,0g
protein	10,8g
sodium	0,6g
salt	1,4g

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