

Slow & Wild

adventures in food

LUXURY LASAGNE BOLOGNAISE



Traditional lasagne with beef, pork & ham ragu enriched with porcini mushrooms, chicken livers & truffle oil! Topped with creamy bechamel sauce and real parmesan.

TO COOK:

Best oven cooked from frozen (55mins):

Preheat oven to 180°C (fan.) Remove outer sleeve and pierce small hole in film cover. Place on baking tray and cook in middle of oven for 35 minutes. Carefully peel away the film cover and bake for a further 20 minutes. Remove from oven, leave to stand at room temperature for 15 minutes before serving... it will taste better!

If cooking from defrosted (35 mins):

As above but halve the cooking times.

Caution:

Hot steam may be released when removing film.

INGREDIENTS:

Beef, pork, cured pork, chicken liver, carrot, onion, **cream**, celery, tomato, **milk**, red wine, garlic, herbs, **parmesan**, porcini **mushroom**, vegetable oil, butter, salt, black pepper, **truffle** oil, corn starch, rice flour, xanthan gum, nutmeg, red pepper.

ALLERGEN INFORMATION:

Allergens, including cereals containing gluten, are listed above in bold. Produced in small batches in a kitchen that handles peanuts.



Chefs Tip

NEVER serve straight from the oven...
Lasagne loves to rest for 15 minutes!
Best accompanied with a crisp green salad.



Tray manufactured from 85% recycled plastics

KEEP FROZEN -18°C

IF DEFROSTED KEEP REFRIGERATED & CONSUME WITHIN 48 HRS