



ORGANIC
ITALIAN
LASAGNE SHEETS
WHITE



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GB ORGANIC DURUM LASAGNE SHEETS

Ingredients: Durum **Wheat** Semolina*, Water.
* = Certified Organic Ingredients.
For allergens, including cereals containing **gluten**, see ingredients in **bold**. Not suitable for **soya** or **mustard** allergy sufferers due to manufacturing methods.

D BIO ITALIENISCHE LASAGNE

Zutaten: Durum**weizen** Semolina*, Wasser. * = aus kontrolliert biologischem Anbau. Für Allergene und Getreide mit **Gluten** siehe **fett** gedruckte Zutaten. Aufgrund von Produktionsmethode nicht geeignet für **Soja** oder **Senf** Allergiker.

F PÂTE ITALIENNES BIOLOGIQUE POUR LASAGNE

Ingédients: semoule de **blé dur***, eau. * = issus de l'agriculture biologique. Pour les allergènes, y compris les céréales contenant du **gluten**, voir ingrédients en caractères **gras**. Suite aux méthodes de fabrication, ne convient pas aux personnes souffrant d'une allergie aux **soja** ou **moutarde**.

FI LUOMU ITALIALAISEN PASTA

Ainekset: durum-**vehnä***, vesi.
* = kontrolloitu luomutuote. Tuote sisältää **gluteenista** viljaa, katso vahvistettu **teksti**. Tämän tuotteen valmistustapa ei sovi **soijaa** tai **sinappia** allergisille.

OK/N ØKOLOGISK ITALIENSK PASTA

Ingredienser: durum**vetemel***, vann.
* = fra godkjent økologisk landbruk. Allergener, inkludert **gluten**, er merket med **fet** tekst. Passer ikke for **soya** eller **sennepe** allergikere på grunn av produksjonsprosessen.

NL BIOLOGISCHE ITALIAANSE PASTA

Ingrediënten: Hard **Tarwegriesmeel***, water.
* = van gecontroleerde biologische landbouw.
Voor de allergenen, inclusief granen die **gluten** bevatten, zie ingrediënten in het **vet** weergegeven. Ten gevolge van de bereidingsmethoden, niet geschikt voor mensen met een **soja** of **mosterd** allergie.

250ge



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• source of fibre • source of protein



Using organic Durum wheat semolina and drying at low temperature, we create pasta of exceptional texture and flavour.

GB Baking time: At 180°C approx. 40 – 45 minutes. No pre-cooking required.

D Bei 180°C ca. 40 – 45 Minuten im Backofen backen.

F Temps de cuisson: 40-45 minutes dans un four préchauffé à 180°C.

FI Steketid: 180°C i ca. 40-45 min.

OK/N Keittokaika: 180°C n. 40-45 min. Ei tarvitse esikeittää.

NL Kooktijd: 40-45 minuten in een voorverwarnde oven op 180°C.

Average Nutritional Values/ durchschnittliche Nährwerte/ valeur nutritionnelle moyenne pour/ keskimääräinen ravintoarvo/ voedingsverdi/ gemiddelde voedingswaarde/ per 100g	
Energy/Energie/energie/energia/energi/ energie	1491kJ/352kcal
Fat/Fett/matières grasses/rasva/fett/vetten	1.5g
of which saturates/davon gesättigte Fettsäuren/ dont acides gras saturés/posta tyydyttynytä/ hvorav mettet fett/waarvan verzadigde vetzuren	0.4g
Carbohydrate/Kohlenhydrate/glucides/hiihihydraatit/ karbohydrater/koolhydraten	72g
of which sugars/davon Zucker/dont sucres/ josta sokereita/hvorav sukker/waarvan suikers	2.5g
Fibre/Balaststoffe/fibres alimentaires/ravintokuitu/ fiber/vezels	2.9g
Protein/Eiweiß/proteïnes/proteini/protein/eiwitten	11g
Salt/Salz/sel/suola/salt/zout	0.00g

Best before end: see stamp/ Minstens houdbaar bis Ende: siehe Stempel/ A consumer de préférence avant le: voir impression/ Parasta ennen: katso leima/ Best for: se datostempel/ Ten minste houdbaar tot: zie stempel



IT-BIO-023
EU Agriculture
EU Landwirtschaft
Agriculture UE
EU:n maataloudesta
EU jordbrug
EU Landbouw



250ge

Country of origin: Italy



Box PAP21 - Please recycle
Window PP5 - Check locally

R006



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Recipe: Lasagne with Oven Roasted Vegetables (Serves 6)

Ingredients

- 2 small aubergines (1.5cm chunks)
- 2 red onions (cut into wedges)
- 2 red peppers (cut into chunky strips)
- 4 finely chopped garlic cloves
- 450g sliced courgettes
- 225g Biona lasagne sheets
- 50g grated Parmesan/vegan alternative
- 125g grated cheddar cheese/vegan alternative
- 5 tbsp olive oil

For the sauce

- 1 chopped red onion
- 1 tsp dried basil
- 1 tsp dried oregano
- 1 tbs Biona extra Virgin Olive Oil
- 900ml Biona Passata Fina
- Salt and pepper to taste

Method

1. Preheat the oven to 220°C/fan200°C/gas 7. Mix the aubergines, onions, peppers, courgettes, garlic, 5 tablespoons of the oil and a little seasoning in a bowl. Transfer to a large roasting tin and roast for 30 minutes, or until soft.
2. Remove the roasted veg from the oven. Lower the oven to 200°C/fan180°C/gas 6. Prepare the tomato sauce: Sauté onions, olive oil and herbs in a pan till golden brown. Add the Passata Fina, seasoning and cook for 5 minutes. Remove from the heat. Mix Parmesan and Cheddar cheese together and set aside.

To assemble

Spoon a thin layer of sauce over the base of an oil brushed 2.4 Litre shallow ovenproof dish. Place 4 Biona lasagne sheets in the dish and top with half the vegetables, then one-third of the tomato sauce followed by half of the cheese mix. Cover again with 4 sheets of lasagne and remaining vegetables. Top with remaining 4 lasagne sheets, add the remaining sauce and sprinkle with remaining cheese mix. Bake for 40 minutes until golden and bubbling.

www.biona.co.uk

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PRINT COLOR



Cyan



Magenta



Yellow



Black



PMS
9345 C