



GREEK GASTRONOMY  
TRAVELS IN A TRAY

SERVING SUGGESTION



# MOUSSAKA WITH FETA CHEESE



## INGREDIENTS

**Minced meat sauce:** frozen beef minced meat, water, tomato pulp (crushed tomatoes, tomato juice, acidity regulator: citric acid), frozen diced onion, tomato paste, extra virgin olive oil, feta **CHEESE** PDO (pasteurized sheep and goat MILK, salt, lactic acid culture, rennet), salt, parsley, garlic, sugar, black ground pepper, nutmeg, laurel leaves. **Béchame** **crème:** fullfat cow MILK, WHEAT flour, sunflower oil, liquid pasteurized whole EGG, salt, nutmeg, black ground pepper. **Aubergines:** aubergines, sunflower oil. **Potatoes:** potatoes, sunflower oil. **Coating:** grated KEFALOTYRI – hard **CHEESE** (pasteurized cow MILK, salt, lactic culture, rennet).

## ALLERGENS STATEMENT

The product contains: MILK, GLUTEN, EGG.

Allergens are marked in bold.



**HO.RE.CA TRAY**  
(3000g / 105.822 Oz)  
ALSO AVAILABLE IN  
**RETAIL TRAY**  
(330g / 11.64 Oz)



Take the container out of the deep freeze.  
Remove the paper sleeve and plastic film (HORECA).  
Pierce the plastic film in 4 spots. (RETAIL)

### HO.RE.CA TRAY



**190°C/374°F**  
HEATING TIME **60'-70'**



The product is not suitable for heating using a microwave oven

### RETAIL TRAY



**190°C/374°F**  
HEATING TIME **30'**



**1000watt**  
HEATING TIME **10'**

## NUTRITION INFO PER 100g

ENERGY	FAT	of which SATURATES	CARBOHYDRATES	of which SUGARS	FIBRE	PROTEINS	SODIUM	SALT
793kJ 191kcal	12.9g	3.0g	11.3g	3.6g	2.3g	6.3g	370mg	0.93g
9*	18*	15*	4*	4*	-	13*	-	15*

\*% adult RI per 100g RI = Reference intake of an average adult (8400 kJ / 2000 kcal)\*

## SCAN ME



Times are indicative and may vary depending on the oven used, temperature of the food should be at least 75°C/167°F throughout.

At the end of the heating time, remove the plastic film (for RETAIL).

Allow the product to stand for at least 15 minutes (for HORECA) or 2-3 minutes (for RETAIL) before serving.

The product after reheating is kept warm at a temperature of over 60°C/140°F.

**AFTER THE INITIAL REHEATING DO NOT REHEAT**