

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. <u>Béchamel</u> <u>crème</u>: 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



preparation instructions

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

HO.RE.CA TRAY



oven

standard oven

microwave

oven

The product is not suitable for

heating using a microwave

190°C/374°F HEATING TIME









RETAIL TRAY



standard

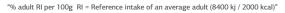
oven



1000 watt HEATING



NUTRITION INFO PER 100g								
ENERGY 793kJ 191kcal	FAT 12.9 g	of which SATURATES 3.0 g	CARBOHYDRATES 11.3g	of which SUGARS 3.6 g	FIBRE 2.3 g	PROTEINS 6.3g	SODIUM 370mg	SALT 0.93 g
9*	18*	15*	4*	4*	-	13*	-	15*





Times are indicative and may vary depending on the oven used, temperature of the food should be at least $75^{\circ}\text{C}/167^{\circ}\text{F}$ 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