

## Lasagnebladen SPELT Wit

Ingrediënten: SPELTbloem type 812

Allergenen: Gluten

Average nutritional value & analysis results per 100 g:

Energie	1.528 kJ / 361 kcal
Fat of which saturates	1,9 g 0,4 g
Carbohydrates of which sugars	69,4 g 1,7 g
protein	14,7 g
Salt	0,01 g

Dietary advice/Features:

- crudités
- vegan
- vegetarian

### Features:

For over 30 years now, the Demeter spelt for Naturata's spelt pasta has been coming from a Demeter producer association of around 25 farmers in the Schwäbische Alb region of Baden-Württemberg. Timely supply agreements, fair prices and reliable commitments to purchase guarantee the farmers a financial basis for their operations. Prior to sowing, the required grain quantities are agreed upon so that crop rotation can be coordinated accordingly. The soil and climatic conditions in the Schwäbische Alb region are ideal for cultivating the traditional spelt varieties which give Naturata pasta its delicate, nutty flavour.

### Tips for preparation

Place the uncooked lasagne sheets and the remaining ingredients in alternating layers in the lasagne dish. Generously cover the top pasta layer with sauce and bake at 200 °C for approx. 30-44 minutes. Naturata spelt lasagne can be used for bakes such as Lasagne Bolognese. Its delicate, nutty flavour combines well with tomato, bolognese and cream sauces.