



**PASTA**  
**EVANGELISTS**  
*made in London*



## ITALIAN SAUSAGE LASAGNE

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Pasta Evangelists



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## ABOUT THIS DISH

Italy is renowned across the world for its sausages. Made from high quality pork and enjoyed across the country, Italy's sausage variety is vast. Indeed, as in the realm of pasta, one feasting on *salsiccia* (sausage) in the North will find that, in the South, sausages can have an altogether different flavour profile.

In this unusual, limited edition *lasagne*, we have looked to warm climes for inspiration, and disembarked in Sicily. There, we chose the finest Sicilian sausages, with their trademark fennel flavour, to give you a true taste of *San Vito Lo Capo*, where it is said Sicily's finest sausages are made. If you are not a fennel enthusiast - and many aren't - we must offer assurance that even the staunchest detractors of this wonderful, anise-flavoured herb will find this sausage-stacked *lasagne* irresistibly tasty. We nestle our fine Sicilian sausage between sheets of fresh *lasagne* and *Parmigiano Reggiano* cheese to make this exclusive dish one of the most comforting dishes we've ever featured here at Pasta Evangelists.

## METHOD

1. Put a baking sheet in the oven and preheat to 200°C.
2. Once the oven is up to temperature, remove the lid from the foil tray, place it on the hot baking sheet in the oven and cook for 15 minutes, or until heated through and piping hot.
3. Use a fish slice to remove the *lasagne* from the foil tray. *Buon appetito*.

## INGREDIENTS

(Allergens in **bold and underlined**):

Item	Weight	Calories	Ingredients
Lasagne	350g	410kCal	Fresh Pasta ( <b>Wheat</b> Flour, <b>Egg</b> , Durum <b>Wheat</b> Flour, Salt), Besciamella Sauce ( <b>Milk</b> , <b>Wheat</b> Flour, Butter [ <b>Milk</b> ], Salt, Pepper) Pork Sausage Ragù (Passata, Pork Sausage (40%), Onion, Salt, Fennel Seeds, Salt, Black Pepper, Extra Virgin Olive Oil) Parmesan Cheese ( <b>Milk</b> )

Consume within 2 days of delivery.

**FREEZING:** The *lasagne* can be frozen (below -18 degrees °C) on day of delivery and keep for 1 month in the freezer. The *lasagne* should be defrosted in the fridge overnight.

This food has been prepared in a kitchen that also prepares molluscs, mustard, nuts, gluten, fish, crustaceans, and therefore may contain traces of these.

