



Bolognese Sauce

Vegan
With soy

It's sure to become your new favourite sauce! Try this full-bodied, fruity Mediterranean delicacy with pasta, lasagne, spaghetti and more! Completely free of animal ingredients, but without compromising on flavour and quality - thanks to soy instead of minced meat. With the flavour of a classic Bolognese sauce with ripe tomatoes, herbs, carrots, onions and peppers, but also its typical hearty "bite", this sauce will be a treat your taste buds. And it's purely vegetable-based, without hydrogenated fats, flavour-enhancing additives and added flavours. Let yourself be surprised by the easy and quick preparation: Simply stir into cold water, bring to the boil briefly and enjoy. Bon appetit!

Preparation: Stir 4 heaped tablespoons (approx. 50 g) into 250 ml of cold water with a whisk, bring to the boil and simmer for about 2-3 minutes.

Ingredients: 21 % Tomato Powder, 21 % **Soy Granules**, Vegetables in variable proportions (Carrots, Onions, Peppers, Leek powder, Courgettes, Beetroot Powder), Sugar, Palm fat, Rice flour, Seasoning (contains **Soy**), Sea Salt, Maize Starch, Spices, Yeast Extract, Citric Acid (acidifier), Herbs, Guar Gum, Salt.

Average nutritional values per 100 ml prepared sauce	
Calorific content	282 kJ/67 kcal
Fat	1.4 g
- of which saturated fatty acids	0.7 g
Carbohydrates	8.8 g
- of which sugars	6.0 g
Dietary fibres	2.2 g
Protein	3.7 g
Salt	1.6 g

Close properly and store in a dry place.

Made in Germany

Contents 600 g produces 3 litres of sauce

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