predetermined amount of a sucrose fatty acid ester (Ryoto Sugar Ester S-1170 from Mitsubishi-Kagaku Foods Corporation) was blended as an emulsifier with respect to 100 parts by mass of durum wheat flour (Duelio from Nisshin Flour Milling Inc.), was used. Except for this point, frozen cooked lasagne were produced in the same way as in Example 4. For each of the Examples ~~and Comparative Examples~~, the adhesion rate was evaluated according to the aforementioned Test Example 1, and the texture was evaluated according to the aforementioned Test Example 2. The results are shown in Table 3 below. Additionally, Table ~~2~~3 below also shows the results of Example 4 from the viewpoint of facilitating the understanding of the influence of an emulsifier on the evaluated items.