

SUMMER'S LASAGNE



Chef: Gianluca Galliera

Method

Serve 6

In a bowl, leave the shrimps to soak in cold water for few minutes. In a pot of boiling salted water, blanch the pasta sheets until al dente; drain them and let them to cool down. In the meantime butter a baking dish and spread some béchamel on the bottom; then cover with a layer of pasta sheets, more béchamel, the mix vegetables, the prawns and a sprinkling of grated parmigiano. Repeat the sequence with all ingredients to create four layers. Add some knobs of butter on top and bake the lasagne at 180°C for 30 minutes; serve hot.

Menù Ingredients

60 g. Gamberetti liofilizzati - Freeze-dried prawns - MS9

800 g. Ortopizza - Ortopizza Mix of Vegetables - TA1

Ingredients

q.s. Salt

q.s. Butter

q.s. Parmigiano Reggiano cheese

1 lt Béchamel sauce

400 g. Lasagne sheets