VEGAN LASAGNA



Chef: Gianluca Galliera

Menù Ingredients

600 g. Ragù vegano - Vegan Bolognese sauce - SZ0K

Ingredients

200 g. Greated Vegan Cheese

q.s. Nutmeg

q.s. Salt

80 g. Flour

80 g. Sunflower seeds oil

480 g. Vegan Pasta sheets

1 L Soy drink

Method

Serve 6

Blanch the vegan pasta sheets in boiling salted water than rapidly cool it down in cold water and dry it with a towel. Prepare the vegan bechamel sauce by bringing the soy drink to a boil and the vegetable roux prepared with the sunflour seed oil and flour. Season with salt and nutmeg. Mix the vegan ragout with the béchamel sauce to obtain the lasagna filling. In a baking pan spread a thin layer of sauce, cover with a layer of cooked pasta. Fill the first layer with more sauce and sprinkle the grated vegan cheese. Repeat the fillings to obtain 5 layers. In the last layer sprinkle some extra vegan ragout to make the lasagna more appetizing. Bake in a preheated oven at 200 ° C (400°F) for about 20 minutes and serve.

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