



JERNEJ KITCHEN

VEGETABLE LASAGNA

Vegetable Lasagna is an excellent vegetarian recipe for a family dinner. It has many layers of pasta sheets, vegetable sauce, bechamel sauce and cheese.

SERVES	8	PEOPLE
PREPARATION:	20	MINUTES
COOK:	1	HOUR 30 MINUTES
BAKE:	40	MINUTES
TOTAL TIME:	2	HOURS 30 MINUTES

VEGETABLE SAUCE

- 1 eggplant
- 3 tbsp olive oil
- 3 onions
- 3 carrots
- 1 celery stalk
- 400 g (1 pound) button mushrooms
- 1 tsp tomato paste
- 3 garlic cloves
- 80 ml (1/3 cup) red wine
- 2 bay leaves, 1 sprig of rosemary
- 400 g (14 oz) diced canned tomatoes
- 300 g (10.5 oz) tomato passata (purée)
- 200 ml (3/4 cup) vegetable broth

BECHAMEL SAUCE

- 80 g (2.8 oz) unsalted butter
- 70 g (2.8 oz) all-purpose flour
- 4 cups (1 litre) milk
- 1 bay leaf

EGGPLANT

Cut the eggplant into small cubes and add to a baking dish. Drizzle with a tablespoon of olive oil, and place in the preheated oven. Roast for 20 - 25 minutes at 210 °C / 410 °F. While roasting, stir the vegetables once to roast evenly.

COOK THE VEGETABLE SAUCE

Place a large skillet over medium-high heat and add two tablespoons of olive oil. Dice the onions, carrots, and celery stalk. Add to a pan. Sauté for 10 minutes, stirring occasionally for the vegetables to soften. Add the chopped mushrooms, stir, and cook for 5 minutes. Add the tomato paste and minced garlic, stir, and cook for a minute for the garlic to fry. Pour in the red wine and add the herbs. Cook for 2 - 3 minutes over medium-high heat for the wine to evaporate. Stir in the roasted eggplant, chopped tomatoes, tomato puree, and vegetable broth. Cover with a lid and cook for 60 - 90 minutes. Remove the lid for the last 15 minutes of cooking. Try the sauce and adjust the taste by seasoning it with salt and pepper. Remove the bay leaf and rosemary before using.

BÉCHAMEL SAUCE

Add butter to a saucepan and place over low heat. When the butter melts, add the flour. While stirring constantly, cook for 5 - 6 minutes for the flour to cook, but it shouldn't brown. Gradually, slowly, pour in the milk while constantly stirring. Start with one cup of the milk. Pour the rest of the milk when a smooth and thick mixture forms. Season with salt, bay leaf, and nutmeg. Cook on low heat for 15 - 20 minutes while stirring regularly.

1 tsp freshly ground nutmeg

1 tsp salt

LASAGNA

400 g (14 oz) fresh lasagna pasta sheets

80 g (2/3 cup) freshly grated Parmesan cheese

120 g (4.3 oz) Mozzarella cheese

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deep baking dish 20 cm x 30 cm / 8-inch x 12-inch

cutting board

kitchen knife

large skillet with a lid

saucepan

VEGETABLE LASAGNA

Place a rack on a level higher than the middle of the oven. Preheat the oven to 180 °C / 350 °F. Prepare a deep baking dish 20 cm x 30 cm / 8-inch x 12-inch. Add two tablespoons of the vegetable sauce to the baking dish's bottom and spread evenly. Add pasta sheets to cover the whole bottom of the pan. Add a few tablespoons of vegetable sauce and spread evenly all over. Add a small ladle of Béchamel sauce and arrange evenly on top of the sauce. Sprinkle with some grated parmesan cheese. Add pasta sheets again and repeat the process until you use all the ingredients. Only add the Parmesan cheese in the first and last layer. The last layers of the lasagna should be layered like this: pasta sheets, two tablespoons of vegetable sauce, Béchamel sauce, grated parmesan cheese, and torn mozzarella cheese.

BAKE

Place the vegetable lasagna in a preheated oven and bake for 40 minutes at 180 °C / 350 °F. When the lasagna is done, remove it from the oven and set aside for 15 minutes. Then, cut it into slices and serve.