



Vegetable and ricotta lasagne

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

Peppers, aubergines, courgettes and cherry tomatoes – the best of summer vegetables brought together in a lasagne. Ricotta and the rich béchamel sauce turn this lasagne into a meal in itself. An ideal dish for using up plenty of vegetables.

Roasting the vegetables

- 3 colourful peppers, quartered, halved
- 2 aubergines, halved, cut into about 5 mm thick slices
- 1 courgette (about 250 g), cut into about 5 mm thick slices
- 1 onion, cut into wedges
- 500 g cherry tomatoes, halved
- 4 sprigs of rosemary, needles pulled off
- 1½ tsp salt
- Some olive oil for drizzling

Béchamel sauce

- 30 g butter
- 30 g plain flour
- 600 ml milk
- ½ tsp salt
- Some pepper
- 1 clove of garlic, crushed





Lasagne

250 g ricotta

½ bunch of basil, leaves pulled off from stalks and coarsely chopped

12 sheets of lasagne

80 g grated Parmesan

Additional information

Created on

25.07.2025

