Vegetable and ricotta lasagne

Recipe by V-ZUG Ltd.



Preparation	40 Mins
Cooking time	1 Hrs 10 Mins
Portions	4
Appliance	CombiSteamer V4000 45 from 2021

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

Roasting the vegetables

Preheat the cooking space to 200 °C using the hot air with steaming mode. Spread the vegetables and rosemary over two lined baking trays, season with salt and drizzle over a little oil. Put the trays into the preheated cooking space and roast for about 30 minutes. Take out and allow to cool slightly. Switch off the cooking space.

(Pre-)heat cooking space to 200 °C with Hot air + steaming

Put the food in

Hot air + steaming 200 °C for 30 Mins

Béchamel sauce

Melt the butter in a saucepan over a medium heat. Add the flour and cook for about 3 minutes, stirring all the time, without the roux taking on colour. Add the milk and stir the mixture as it comes to the boil. Reduce the heat, add the garlic and simmer for about 10 minutes, stirring occasionally. Season the sauce with salt and pepper to taste.

Lasagne

Spoon some of the béchamel sauce into the gratin dish and lay three lasagne sheets on top. Spread ⅓ of the vegetables, ricotta and basil over the pasta. Spread ¼ of the béchamel sauce over the top. Place three lasagne sheets on top. Repeat the process with the vegetables, ricotta, béchamel sauce and lasagne sheets. Cover the last layer of lasagne sheets with the remaining béchamel sauce and sprinkle with Parmesan. Put the lasagne on a wire shelf in the cooking space and cook at 180 °C for about 40 minutes using the hot air humid mode.

(no pause)

Hot air humid 180 °C for 40 Mins

Accessories

Baking tray

3-litre gratin dish, greased

Wire shelf

Additional information

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