



Consejo del chef

Serve garnished with basil leaves.

Raciones para 4

½ Onion

Olive oil

½ Courgette

150 gr Assorted mushrooms

40 gr Nuts

20 gr Pine nuts

1 Tablespoon Flour

130 ml Cooking cream

250 ml Milk

Lasagne sheets

Previous filling

Grated mozzarella cheese

Basil to garnish

1 Peel and finely chop the onions. Sauté in a frying pan with oil until tender.

2 Chop the courgette and mushrooms, add them to the pan, and sauté with the onion. Cook until golden brown, and incorporate the nuts and pine nuts.

3 Add the flour, stir well, and pour the cooking cream and the milk little by little, similar to cooking béchamel sauce.

4 When every ingredient is well combined, cook for five minutes, stirring constantly. Set aside.

5 Soak the lasagne sheets for a few seconds in cold water, drain the excess water, and arrange the lasagne in a greased non-stick pan with a lid. Place one sheet of lasagna, then a spoonful of filling and cheese on top.

6 Repeat until you arrange several layers. Last, place a sheet of lasagna and cheese and put the lid on.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/lasana-a-la-sarten/>

