

	<b>Vegetarian Lasagne</b>
<b>Preparation time</b>	45 minutes approximately
<b>Cooking time</b>	40 - 45 minutes at 190 C
<b>Standing time</b>	10 minutes
<b>Serve</b>	Hot with salad and new potatoes

<b>Ingredients</b>	<b>Calories</b>	<b>Method</b>
<u>Vegetable tomato sauce</u>  Olive oil Onion pfc Garlic cloves 2 tsp paprika 1 tsp cumin 2 tbsp tomato puree 2 tins chopped tomato Sliced courgettes, mushrooms, cauliflower, peppers etc. Beans, lentils, peas Oregano and basil Salt & pepper		Fry onion and garlic in oil until lightly brown Stir in paprika and cumin for 30 seconds Add tinned tomatoes and puree Add prepared vegetables (Beans and lentils should be pre-cooked) Stir in herbs and seasoning Simmer with a lid on 20 minutes approx Add more liquid if necessary (preferably stock)
<u>Lasagne</u>  9 sheets uncooked		
<u>Mascarpone Cheese sauce</u>  250 g mascarpone cheese 2 medium eggs 150 grams full cream yoghurt Salt & pepper		Combine together thoroughly in large bowl
250 g chopped mozzarella Grated parmesan		Make 3 layers of, vegetable tomato sauce, lasagna, mascarpone cheese sauce, chopped mozzarella Sprinkle parmesan on top

#### Comments:

- Vegetable tomato sauce, lasagna, mascarpone cheese mix, chopped mozzarella x 3, + grated Parmesan on top
- Use rectangular roasting dish measuring approximately 28 cm by 22 cm
- Make sure the vegetable tomato sauce is moist to soak into the lasagne and cook it.