
Vegetarian Lasagna

Ingredients for 80 portions

- 3,2 kg lasagna noodles
- 4 L diced onions
- 5 diced garlic bulbs
- 13 L of crushed whole tomatoes
- 8 L zucchini, sliced
- 9,6 L eggplant, sliced
- 3 kg spinach blanched and pureed
- 3 lbs mushrooms, sliced
- 0,8 L of parmesan
- 1,6 kg of grated cheddar
- 1,6 cups of origano
- 8 Ricotta boxes of 450 gr each

Instructions

Make sauce (ahead of time if possible)

1. Sweat half of the onions and garlic. Add tomato paste. cook 3 - 5 minutes, stirring constantly. Add tomatoes, and oregano or basil. Reduce. Blend. Season.

Prepare lasagna layers

1. Cook lasagna noodles until al dente.
2. Layer 1: Blanche and chop leafy greens. squeeze out water. Mix with onions, garlic and the ricotta.
3. Layer 2: Roast eggplant, mushrooms and zucchini (or other veggies).

Assemble lasagna

1. Follow diagram to assemble lasagna.
2. Make sure that the last layer of noodles is entirely covered by tomato sauce and cheese. The noodles tend to burn otherwise.

ANATOMY OF A LASAGNA (EXAMPLE)

CHEESE BROWNED (TOP OF THE LASAGNA)

SAUCE

NOODLE

SAUCE

EGGPLANT, MUSHROOMS, ZUCHINNI, PARMESAN

NOODLE

SAUCE

RICOTTA, SPINACH, ONIONS, GARLIC

NOODLE

SAUCE (TO COAT THE BOTTOM)