

## Lasagne tricolore



### For 4 servings

#### Medium ovenproof dish

##### Lasagne:

1 small onion  
70 g butter  
600 g frozen spinach leaves  
Sea salt  
Pepper, freshly ground  
Nutmeg, freshly ground  
50 g flour  
500 ml vegetable stock, cold  
100 ml cream  
800 g ripe vine tomatoes  
9 lasagne sheets, not pre-cooked  
100 g Pecorino cheese, freshly grated  
Fresh basil

##### In addition:

Butter for greasing

##### Per serving

567 kcal, 39 g carbs, 36 g fat,  
23 g protein, 3,2 BU

1. Peel the onion, dice finely and sweat in 20 g butter. Add the spinach and cook gently for approx. 10 minutes in the pot with the lid on. Season with sea salt, pepper and nutmeg. Squeeze the spinach lightly to remove the excess liquid and place to one side.

2. For the sauce, allow the remaining butter to foam up in a pot, add the flour and sweat briefly. Add the vegetable stock and cream both at once and bring to the boil while stirring. Cook for 5 minutes and season to taste with salt, pepper and nutmeg.

3. Put the tomatoes into boiling water briefly, remove the skins and cut into slices.

4. Grease the ovenproof dish.

5. Add around one third of the sauce to the dish. Cover with 3 sheets of lasagne and arrange half of the spinach leaves on top. Sprinkle a third of the grated Pecorino cheese over it. Layer half of the tomato slices in the dish and season with salt, pepper and basil.

6. Put in another 3 sheets of lasagne and cover with a third of the sauce. Arrange the other half of the spinach and the tomatoes on top and season. Sprinkle with a third of the Pecorino cheese.

7. For the final layer, place 3 sheets of lasagne in the dish, add the remaining sauce and sprinkle with the remaining cheese. Bake as indicated.

##### Setting procedure:

Ovenproof dish on the wire rack, level 1  
Top/bottom heating  
200 °C  
Added steam, low  
Baking time: 30-40 minutes

##### Alternative setting:

Ovenproof dish on the wire rack, level 1  
Top/bottom heating  
200 °C  
Baking time: 35-40 minutes

