



FRUIT SOLUTIONS



Lasagne with Vegan Bolognese

Makes 1 portion

Preparation time approx. 45 minutes

Ingredients

- 300 g ZENTIS Vegan Bolognese
- 3 sheets of lasagne
- 125 g béchamel sauce from your favourite recipe
- 50 g grated cheese or vegan cheese alternative
- 1 tbsp vegetable oil

Method

1. Grease an oven dish with oil and spread 4 tbsp of ZENTIS Vegan Bolognese across the base
2. Add a lasagne sheet, covering first with béchamel sauce and then with vegan bolognese
3. Repeat this process until all lasagne sheets, béchamel sauce and vegan bolognese are used up
4. Cover the top layer of vegan bolognese with cheese or vegan cheese alternative
5. Bake in a preheated oven at 190 °C for approximately 30 minutes, until the cheese is golden brown