



# VEGETARIAN LASAGNA

## Ingredients

*For 8 slices*

8 spinach lasagna sheets

Homemade bechamel  
sauce (1L of milk and 100g  
of potato starch)

25g vegetable broth

1 onion

800g cauliflower

100g of mushrooms

## Steps

- 1.** Peel and cook the mushrooms and cabbage in water.
- 2.** Pour the milk into a saucepan with the broth and make it boil, then add the potato starch in 3 batches and mix well each time.
- 3.** Peel and cut the onion then cook it in a pan with a little of olive oil, season and add to the vegetables.
- 4.** Oil a baking dish and place the lasagna sheets at the bottom, then a layer of vegetables and cover everything with béchamel. Repeat until you finish the ingredients.
- 5.** Cover the top with béchamel and pour on top either malted yeast or grated cheese and bake the lasagna at 180 ° C for 30 minutes.