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Products made for now

# SAVOURY LASAGNA WITH SPINACH



Nutmeg mill  
MUSKATINO

# SAVOURY LASAGNA WITH SPINACH

## INGREDIENTS for 4 portions

30 g . . . . .	butter	200 g . . . . .	cream cheese
20 g . . . . .	flour	. . . . .	nutmeg, freshly ground
600 ml . . . . .	milk	. . . . .	sugar
1 . . . . .	onion	500 g . . . . .	leaf Spinach
1 . . . . .	bay leaf	150 g . . . . .	cherry tomato
1 . . . . .	clove	80 g . . . . .	dried figs
. . . . .	pepper and salt, freshly ground	75 g . . . . .	Parmesan
6 sticks . . . . .	tarragon	9 . . . . .	lasagna sheets

## PREPARATION

For the bechamel sauce, melt 20 g of butter in a saucepan, add flour and sauté for around 30 seconds on a medium heat while stirring constantly. Add 300 ml of milk and stir. Then add the rest of the milk little by little and heat while stirring constantly. Stud the onion with bay leaves and cloves and add to the bechamel sauce. Season the sauce with freshly ground pepper and salt and cook for around 15 – 20 minutes on a medium heat.

In the meantime, pluck and roughly chop the tarragon leaves. Remove the onion from the sauce and strain the sauce through a fine sieve. Add cream cheese to the sauce and dissolve, stirring constantly. Then stir in the chopped tarragon. Season the sauce with freshly ground pepper, salt, nutmeg freshly grated with the nutmeg mill MUSKATINO, and a pinch of sugar. Let the béchamel sauce cool.

In the meantime, clean and wash the spinach and place it in boiling salted water for 2 minutes. After it is cooked, remove the spinach from the water, rinse under cold water and squeeze it. Then, roughly chop the spinach and season with salt and pepper. Quarter the cherry tomatoes, finely dice the figs and finely grate the Parmesan.

Grease a rectangular oven dish (30 x 20 cm) with the remaining butter and place 3 lasagne sheets in the bottom of the dish. Layer the spinach, bechamel and lasagna sheets alternately and sprinkle with figs. Top with lasagna sheets, bechamel, figs and tomatoes. Finally, cover with Parmesan.

Bake in a pre-heated oven at 180°C for approx. 40 minutes until it is golden brown.

Preparation time: approx. 30 mins – Difficulty: Easy

Enjoy your meal!