



Vegetable and ricotta lasagne

Recipe by V-ZUG Ltd.



Preparation	
Cooking	
time	
Portions	4

Peppers, aubergines, courgettes and cherry tomatoes – the best of summer vegetables brought together in a lasagne. Ricotta and the rich béchamel sauce turn this lasagne into a meal in itself. An ideal dish for using up plenty of vegetables.

Roasting the vegetables

3 colourful peppers, quartered, halved
2 aubergines, halved, cut into about 5 mm thick slices
1 courgette (about 250 g), cut into about 5 mm thick slices
1 onion, cut into wedges
500 g cherry tomatoes, halved
4 sprigs of rosemary, needles pulled off
1½ tsp salt
Some olive oil for drizzling

Béchamel sauce

30 g butter
30 g plain flour
600 ml milk
½ tsp salt
Some pepper
1 clove of garlic, crushed





Lasagne

250 g ricotta

½ bunch of basil, leaves pulled off from stalks and coarsely chopped

12 sheets of lasagne

80 g grated Parmesan

Additional information

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