

butternut squash lasagna

Cuisine: **Italian**
Food category: **Vegetables**



Author: **Chloé Lasseron**

Company: **Retigo**

Program steps

Preheating:

180 °C

1	Steaming		Termination by time	00:15 hh:mm	99 °C	50 %	
2	Hot air	100 %	Termination by time	00:40 hh:mm	180 °C	100 %	

Ingredients - number of portions - 100		
Name	Value	Unit
Name	Value	Unit
frozen diced butternut squash	7.5	kg
skimmed milk	3	l
white onion	1	kg
butter soft	200	g
vegetable broth	400	g
Instant Dehydrated White Red	60	g
goat cheese	3	kg
lasagna	2.5	kg
salt	50	g
garlic	75	g
thyme	15	g
grated Emmental cheese	550	g

Nutrition and allergens

Allergens: 7, dairy, gluten, Milk
Minerals: Ca, Calcium, Co, Cr, Cu, F, Fe, I, Iron, K, Magnesium, Manganese, Mg, Mn, Na, P, Phosphorus, Potassium, Se, Sodium, Zinc, Zn
Vitamins: A, B, B12, B2, C, D, E, Folate, K, Kyselina listová, Niacin, Riboflavin, Thiamin, Vitamin A, Vitamin B6, Vitamin C, Vitamin E, Vitamin K

Directions

Arrange the diced butternut squash in perforated gastronorm containers.

Bake in steam mode, coarsely mash the squash, then keep warm.

Sweat the garlic and onion in fat over low heat until translucent.

Add the mashed squash and thyme. Season to taste. Cover and let simmer to allow the flavors to develop.

Off the heat, stir in the goat cheese and loosen the mixture with a vegetable broth previously whisked into boiling water.

Prepare a béchamel from milk and white roux, seasoning as needed.

Coat the bottom of the filled gastronorm containers with a layer of butternut squash mixture.
Cover with a sheet of lasagna.
Repeat the operation, alternating layers of mixture and lasagna sheets until all ingredients are used up.

Finish with a layer of béchamel and sprinkle with grated Emmental.

Bake in the oven until the top is well gratinéed and golden.

Nutritional value of one portion	Value
Energy	193.5 kJ
Carbohydrate	14.8 g
Fat	11.1 g
Protein	10.2 g
Water	80.8 g