


butternut squash and goat cheese lasagna

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







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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
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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 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	98.4 kJ
Carbohydrate	1.4 g
Fat	7.4 g
Protein	6.5 g
Water	0 g

Directions

Arrange the butternut squash cubes in perforated gastronorm containers.

Steam in the oven, roughly 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. Simmer, covered, to allow the flavors to develop.

Off the heat, stir in the goat cheese and loosen the mixture with vegetable stock that has been whisked into boiling water.

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

Spread a layer of the butternut squash mixture on the bottom of the filled gastronorm containers. Cover with a lasagna sheet. Repeat this process, alternating layers of the mixture and lasagna sheets until all the ingredients are used.

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

Bake in the Bake until the top is nicely browned and golden.