



Mushroom Lasagna with Spinach and Ricotta Cheese pt1

Gaggenau Appliance: Combi Microwave Oven
Heating Modes: Microwave/Convection +
Microwave Speed Mode
Preparation Time: 30 minutes
Cooking Time: 25 minutes
Makes: 9 servings

For the filling:

2 lbs (1 kg) crimini mushrooms, or combination of mushrooms, stems removed, wiped clean and cut into ½" (1 cm) slices
1 shallot, peeled and cut into thin slices
3 cloves garlic, minced
¼ tsp mixed Italian seasoning
2 tbsp (30 mL) olive oil
1 bunch fresh spinach, stems discarded, leaves coarsely chopped
3 tbsp chopped fresh herbs, basil, oregano and Italian parsley
Pinch dried red chili flakes
1 lb (500 g) ricotta cheese

For the béchamel sauce:

2 tbsp (30 g) unsalted butter
2 tbsp (30 g) all purpose flour
2 ½ cups (625 mL) whole milk
8oz (250 g) grated mozzarella (or blend) cheese + 4 oz (125 g) for the topping
2 oz (60 g) grated Parmesan cheese

For the lasagna noodles:

15 cooked lasagna noodles

To roast the mushrooms:

To heat the oven, select the Convection mode with the left control knob, set the temperature to 375 degrees with the right control knob and touch Play.

Combine the mushrooms, shallots, garlic, Italian seasoning and olive oil and season with salt and freshly ground pepper. Spread the mushrooms onto the glass oven baking dish or if the tray is too crowded, spread the mushrooms evenly between the glass tray and a rimmed baking sheet. Place the glass tray in the oven on rack position 2, counting up from the bottom and the wire rack with the rimmed baking sheet on rack position 3.

Touch the Microwave + symbol, set the timer to 10 minutes and touch Play.

Remove the mushrooms and set aside to cool.

To cook the spinach:

Place the chopped spinach in a microwave safe container with a tablespoon of water. Cover and cook for 2 minutes using the 600W setting. Remove and place the spinach in a strainer and press out any liquid. When cooled, mix the spinach with the ricotta cheese, fresh herbs and chili flakes.

Continued on next page.



Mushroom Lasagna with Spinach and Ricotta Cheese pt2

Gaggenau Appliance: Combi Microwave Oven
Heating Modes: Microwave/Convection +
Microwave Speed Mode
Preparation Time: 30 minutes
Cooking Time: 25 minutes
Makes: 9 servings

For the filling:

2 lbs (1 kg) crimini mushrooms, or combination of mushrooms, stems removed, wiped clean and cut into ½" (1 cm) slices
1 shallot, peeled and cut into thin slices
3 cloves garlic, minced
¼ tsp mixed Italian seasoning
2 tbsp (30 mL) olive oil
1 bunch fresh spinach, stems discarded, leaves coarsely chopped
3 tbsp chopped fresh herbs, basil, oregano and Italian parsley
Pinch dried red chili flakes
1 lb (500 g) ricotta cheese

For the béchamel sauce:

2 tbsp (30 g) unsalted butter
2 tbsp (30 g) all purpose flour
2 ½ cups (625 mL) whole milk
8oz (250 g) grated mozzarella (or blend) cheese + 4 oz (125 g) for the topping
2 oz (60 g) grated Parmesan cheese

For the lasagna noodles:

15 cooked lasagna noodles

Continued from previous page.

To make the béchamel sauce:

Place the butter in a 3-4 cup capacity oven safe container, cover and melt the butter using the 180W setting for 3 minutes. Add the flour to the container, stir to combine and cook for another 3 minutes. Add the milk to the container, cover and cook using the 1000W setting for 3 - 4 minutes or until the sauce thickens. Remove the container from the oven and stir in the grated mozzarella and Parmesan cheese. Add salt and freshly ground pepper to taste.

To assemble the lasagna:

Grease the bottom of an oven-safe casserole dish approximately 11x8" Spread one cup of sauce over the bottom of the casserole dish and top with three lasagna noodles. Spread half of the spinach ricotta mixture over the noodles and add another layer of noodles. Spread the remaining béchamel sauce over the top of the noodles and scatter the remaining mozzarella cheese over the sauce.

Select the Convection mode with the left control knob and use the default temperature of 360 degrees. Place the lasagna on the floor of the oven and close the door. Touch the microwave + symbol and use the default time of 20 minutes. If additional top browning is required, change the oven mode to Broil level 3 and cook for an additional 3 - 4 minutes.