

- ***Lasagne:***

- **Spinach or Leek Mixture:**

Fry in a saucepan:

- 2 liters of white onion,
- 0.5 cup of minced garlic, fry both for 5 minutes
- Add 5-6 kilo of spinach/leek (each white bag is 1 kilo, in each box there are 10 kilo)
- 4 liter of cooked potato cubes
- 7 tablespoons of salt
- 4 teaspoon of pepper
- Smash it with the blender
- Crumble in about 4 kilo of hard tofu
- Taste it and improve

- **Tomato Mixture (Marinara Sauce):**

Fry in a saucepan:

- 3 liters of white onion and 10 garlic mashed
- Add 1 liters of green and red peppers
- Add 1 liter of diced cucumber
- Add 1 liter of diced zucchini
- Add 2 cans of tomato cubes
- Add 1 can of tomato concentrate
- Add 30 diced basil leaves
- Add 1 tablespoons of sweet pepper
- Add 2 tablespoons of salt
- Add 2 teaspoon of sugar
- Add 1/3 package of tomato soup powder
- Add 1 bottle of white wine
- Boil for 1 hour
- Crush with the hand held blender half the sauce.
- Taste and improve

- Assembling the Lasagne:
 - Sprinkle regular soy milk on the bottom of the baking pan
 - Add one layer of lasagna pasta
 - Add the tomato mixture.
 - Add another layer of lasagna pasta
 - Add the spinach or leek mixture
 - Add another layer of lasagna pasta
 - Add cheese.