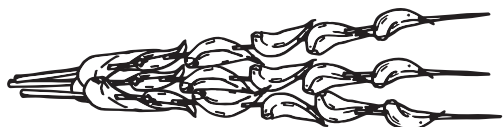




FRESH PASTA LEZAGNA



≈ 10



BY ANGELICA FALKELING

Ail

Définition

n. m. L'ail est une plante bulbeuse dont le bulbe est composé de caïeux à odeur forte et saveur piquante utilisés comme condiment. Taper/aimer/sentir l'ail : être lesbienne. Marchande d'ail : lesbienne (A cause de l'odeur appétissante d'ail se dégageant du sexe de la femme).

L'argot de la bouche

LA NOUVE

*una Deleziiosa Quotidienne
de Dykitchen*



INGRÉDIENTES

DOUGH

400 gram flour
3-5 table spoons olive oil
2 table spoon salt
300 gram water

≈ 10



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LA GONGRE

Una Deleziosa Quotidienne
de Dykitchen



**Mix all and
massage
together into
an elastic
dough, cover
tight in plastic
in fridge for an
hour.**

≈10



**FRESH PASTA LEZAGNA
BY ANGELICA SALKELING**

LA MUSE

una Deleziola Quotidienne
de Dykitchen



INGRÉDIENTES

TOMATO SAUCE

1 yellow onion
chili flakes (for taste)
salt (for taste)
black pepper (for taste)
500 gram
crushed tomatoes
5 garlics
olive oil
kidney beans or black
beans or quorn

≈ 10



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LA NOUVE

Una Deleziosa Quotidienne
de Dykitchen



Shop onion and
garlic, fry in olive
oil, cook slowly
for 30 min. together
with the crushed
tomatoes add salt,
pepper and chili for
flavor.

Cook with lid.

By the end add ~~10~~ 10
kidney beans, black
beans or quorn into
this sauce.



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LA NOUVE

una Deleziola Quotidienne
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INGRÉDIENTES

BEACHAMEL SAUCE

300 gram oat milk
salt
black pepper
olive oil
2 table spoons flour

≈ 10



FRESH PASTA LEZAGNA
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WAGONS

Una Deleziosa Quotidienne
de Dykitchen



Warm up
olive oil,
add flour, stir,
add oat milk,
cook until
tightened and
thick, taste of
with salt and
black pepper.



FRESH PASTA LEZAGNA
BY ANGELICA FALKELING



Alma Delectiosa Quotidienne
de Dykitchen



Top Cover & Spinach

*2 -3 cups of beans
of your choice
a hand of almonds or
walnuts*

*Crush it all together,
add some water if
needed. Consistency
should be a bit thicker
than hummus. Finish off
your lasagne with this
layer.*

*fry in pan 500 gram **≈ 10**
spinach (fresh or frozen),
set aside and use as one
of the layers in the la-
sagne.*



**FRESH PASTA LASAGNA
BY ANGELICA SALKELING**



*Una Deliziosa Quotidienne
de Dykitchen*



*Finish off and prepare
for the oven (200 degrees)*

*No matter if you use a pasta
machine, wine bottle or rolling
pin; roll it out as thin as possible,
and cut them into pieces to fit your
ovenware.*

*Start with a layer of pasta, then
a layer of tomato sauce, pasta,
spinach, tomato sauce, pasta and
finish off with the nut and bean
mousse.*

*Put in the middle of the oven
for 20 - 30 min.*

210

*The lasagne is ready when the
top cover has a golden brown
nice surface. Serve with red wine
and fresh green salad!*



**FRESH PASTA LASAGNA
BY ANGELICA SALKELING**

LA GOUSSIER

Alma Deleziosa Quotidienne
de Dykitchen



Voulez-vous de l'ail? J'en ai de belles gousses.