

TASCÓN LA PASAJERA
*Lasaña de verduras
de la Huerta (Lasagne with
vegetables from the garden)*

Chef:
Alejandro Pareja Reyes

HUERTA
XI JORNADAS GASTRONÓMICAS

INGREDIENTS

*Garlic,
Red pepper,
Flour,
onion,
green
pepper,
Pasta,
carrot Cauliflower,
EVOO
Tomato,
Oregano,
cured
Payoyo cheese
leek, Salt,
celery, Pepper, peas,
butter, asparagus, milk*

THIS IS HOW IT IS DONE

1 PISTO

Cut all the vegetables into brunoise and fry in EVOO. Once the vegetables are fried, add the fried tomato, which we do in the traditional way.

2 BECHAMEL

Heat the butter, add the flour and cook the dark roux, add milk until the desired texture is obtained, when it is ready, add some cooked cauliflower.

3 PASTA

Cook the pasta in boiling water with aromatic herbs.

TIPS AND ADVICE

To assemble the dish, layer the pasta and the ratatouille filling and the pisto filling and finish with the béchamel sauce on top, which we gratin with the cured payoyo cheese. To decorate and add some freshness to the dish, we add chopped chives.

 50 Min
Low

TRADITIONAL
2022