Vegetarian Lasagne with balls

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Ingredients

serving 5

- 2 tbsp dried yeast
- 250g lasagne pasta

balls

- 150g bread crumbs
- 70g onion
- 1 tsp paprika
- 1 tbsp white wine
- pinch of salt
- 1 tuft of parsley
- pinch of nutmeg

- pinch of pepper
- pinch of dried garlic

tomato sauce

- 200g of onion
- 1 tbsp oil
- 1 tbsp white wine
- 150g minced seitan
- 500g tomato sauce

- 1 carrot
- 1 celery

- pinch of oregano
- 1 leaf of laurel
- pinch of salt
- 1 leaf of basil

Instructions

Tomato sauce
Slice thinely the onion and put it in a large pan with a spoon of oil, after a few minutes add a spoon of white wine and the minced seitan, let dry over flow heat, then add tomato sauce, the sliced carrot, finely minced celery, oregano, laurel, salt and a leaf of basil.
Cook over low heat at least for 30'.

Balls
In a pan cook until golden brown the sliced onion with oil and a spoon of white wine.

Put browned onion, bread, paprika, salt, parsley, nutmeg, pepper and the dried garlic and mix them.

With the dough make small balls (1cm diameter), and fry them for a few minutes.

Let settle for about 1hour.

Lasagne
Boil water in a large pot, put one-one the dried lasagne pasta in the water for 15'', let settle in a bin of cold water.

Take a baking pan and make plans alternating a dipper of tomato sauce a pastry of lasagne and a few balls, up to fill the pan.

On the top sprikle two spoons of dried yeast.

Put in the oven at 180° for 40'.