

Potato Lasagne



If you are tired of the classic pasta lasagne, this might bring a little variety on your meal plan.

Potatoes with zucchini and mushrooms, layered in vegan sour cream sauce with cashews, topped with vegan cheesy sauce and roasted pine nuts.

Very Italian without being a traditional lasagne.

This recipe will feed 4 persons.

Ingredients

6 large potatoes
2 zucchini
200 g mushrooms
1 onion
olive oil
herb salt
black pepper
cayenne pepper
120 g cashews
100 ml vegetable broth
150 ml vegan cream
4 tablespoons nutritional yeast
2 tablespoons lemon juice
1 tablespoon white wine vinegar
3 garlic cloves
1 handful pine nuts
1 handful fresh basil

1 portion of vegan cheesy sauce
([see basic recipe here](#))

Instructions

- slice the potatoes as thin as possible and spread them on a baking tray; cover with salt and olive oil and bake in the oven at 200 C until done “al dente” (approx. 20-25 mins, depending on the oven)
- quarter and slice the onion, fry them in a pan until translucent
- slice zucchini and mushrooms and add to the onion
- spice with herb salt, pepper, cayenne and fry until the vegetables are tender but not overcooked
- add cashews, vegan cream, nutritional yeast, lemon juice, white wine vinegar, salt and pepper (at taste) in a blender and mix to a smooth paste (you can soak the cashes in hot water for 30 mins before, to make it easier for your blender)
- crush the garlic and add it to the sour cream sauce
- prepare a baking form and start with a layer of the sour cream sauce; continue with a layer of potatoes and on top of that a layer of vegetables; cover everything with the sour cream sauce
- repeat all the layers one more time and cover with the rest of the sauce
- prepare the [vegan cheesy sauce \(here recipe\)](#) and top your potato lasagne with it
- bake in the oven for 15 mins or until the vegan cheese sauce becomes slightly charred and crisp
- serve with fresh basil and roasted pine nuts

Vegan Cheese Sauce



This cheese sauce is great to scallop any dish, to put it on a pizza, prepare mac&cheese, cheesy toast etc etc

Basically everything where you want to have melted cheese if you were a dairy-eater.

Prepared within minutes. And the ingredients have a super long shelf-life, so your pantry can be always well stocked with it in case you need the cheesy sauce.

Ingredients

150 ml coconut cream
3 tablespoons nutritional yeast
2 tablespoons tapioca starch
½ teaspoon herb salt
¼ teaspoon onion granulate
¼ teaspoon garlic granulate
1 pinch smoked paprika powder

optional:
1 teaspoon curcuma (turmeric) for the colour

Instructions

- Mix the coconut cream with the nutritional yeast, tapioca starch, garlic and onion granulate, a pinch of smoked paprika powder and herb salt with a whisk in a pan.
- When everything is well mixed, boil it for 1 minute or a few seconds longer, whisking continuously, until the sauce becomes a chewy paste like melted cheese.
- Use a spoon and spread the cheesy sauce on top of a pizza, spread it on toast for grilled cheese toast, top your vegetables to gratinated it – basically wherever you want to have melted cheese on top.
- If you want to have a cheddar like colour – use a bit of turmeric in your mix, which will add the orange cheddar colour to your cheesy sauce.
- Prepare the sauce fresh from scratch when you need it, it only takes 3 minutes and it doesn't taste as good when you stored it in the fridge.