

lasagne with chantarelles 4 portions main course / vegetarian



Ingredients

Mushroom fond

- 2 large shallots, peeled and cutted fine
- 1 large clove garlic, chopped very fine
- 30 grams dried black trumpet mushrooms (or other) / already weld in 500 ml water (remnant moisture of the weld trumpets (sifted) shout be about 300 - 400 ml)
- 400 ml. mushroom stock (or vegetable stock)
- 125 ml. dry white wine

Braun Bechamel

- 250 ml of your own mushroom fond (see above)
- 1 large shallot, peeled and cutted fine
- 4 tablespoons of unsalted butter
- 100 gr. grated Parmasan cheese
- 4 tablespoons of flour
- 500 ml. whole milk
- Salt / pepper

Mushrooms and oven dish

- 2-3 large shallots, peeled and cutted fine
- 750 grams (1.5 pound) of fresh chantarelles / sliced in comparable sizes
- ½ cup (125 ml.) dry white wine
- 100 gr. grated Parmasan cheese
- 300 – 400 gr. grated Gruyere cheese
- 1 package of lasagne blades
- hand full chopped chives (for garnishing before serving).

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Preperation

Step 1 mushroom fond

Cut the wild black trumpets in small pieces of about 2-3 cm. Sauté your shallots in some olive oil. When they colour add your trumpets en sauté shortly. Wine in and reduce till 1/3. Add the mushroom stock and remnant moisture of the wild trumpets. Reduce till about 250 ml. Sift, blend and set aside.

This step could be done the day before. Shelve in your refrigerator.

Step 2 brown Bechamel sauce

Saucepan on medium high heat. Butter in and melt. Add chopped shallot. Sauté until glassy. Add garlic and stir a moment. Add some flour en stir well. Then slowly the rest of the flour. This is your *roux*. Now, cook your roux until light brown (about 10 min.). It should cook, but not burn. So keep stirring now and then! Then slowly add your (warm!) mushroom fond, while steering, and then the (warm!) milk until you have a nice **thick Bechamel sauce***. Off the heat and add Parmesan, salt, pepper. Keep steering now and then to avoid a sheet of cream.

Step 3 mushrooms and oven dish

Sauté pan on medium high heat. Some olive oil. Add chopped shallots. Sauté until glassy. Mushrooms in and sauté 10 – 15 min. White wine to deglace and reduce until the liquid around the mushrooms is almost gone: **treacly*** though. Put in a bowl and put in refrigerator. *This step also could be done the day before.*

Mix the Bechamel with the mushrooms, but save one cup of Bechamel to cover the bottom of your oven dish. That is your first layer. Then cover with lasagne blades (not overlapping). Then a good layer of the mushroom Bechamel mixture. Wrap this layer with some Parmesan cheese. Then blades again, followed by mushroom Bechamel mixture, until you end with a layer of mushrooms. Top off generous with the Gruyere.

Oven 180 degrees Celsius. Cover with buttered aluminum foil. 30 minutes with cover, last 15 minutes without. Garnish with fine chopped chives.

****Be aware that your filling is not too wet. Your Bechamel should be thick, your mushrooms in a treacly juice!***