

Lasagne

See Recipes Using **LATINA - Latina Béchamel Lasagne** – to make a mouthwatering absolutely magnificent Lasagne!!!

To COOK and SERVE LASAGNE:

- Once you have made the Lasagne, before placing in oven, place an oiled SiliconWare baking sheet (gloss side down) over the dish to cover, stretch across gently to drape over sides. The baking sheet will help cook the pasta sheets and the cheesy top will brown beautifully. When you remove the Lasagne, slowly peel back the baking sheet to reveal a perfectly golden top.
- Leave 5 minutes to cool before serving. When serving Lasagne, place baking tray straight onto SiliconWare mat/coaster on table or if you prefer, slide Lasagne pan on to a decorative plate. Do not attempt to lift Lasagne pan.
- To serve from SiliconWare Lasagne pan - use a knife and cut through layers carefully until you get to bottom layer. Slide nylon plastic turner down the side and under the Lasagne and then cut the bottom layer so the knife rests on the turner and does not cut into silicone base. Use SiliconWare turners to remove cut slices for serving.

To remove whole from SiliconWare Lasagne pan

- If Lasagne is allowed to cool for 10 minutes, you can gently stretch sides of pan and invert onto a plate and turn back over onto serving plate. You will be amazed at how well the Lasagne stays together and it looks fantastic dished up whole.

Clean up

- Simply rinse SiliconWare Lasagne pan in light soapy hot water and air dry or if oven is still warm, place SiliconWare Lasagne pan on tray in oven to dry off for 5 minutes.

It doesn't get any easier than that!

