

Raw lasagne with walnut pesto

Search:

- [Dinner](#)
- [Vegetables](#)
- [Recipes](#)

Raw lasagne with walnut pesto

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

Raw lasagne with walnut pesto



Rate this recipe

7 people are cooking this [Count me in](#)

Delicious vegetarian recipes from Dorota Trupp

Ingredients (serves 2)

- 1 medium zucchini, sliced thin, lengthways
- 1 tomato, sliced thin
- 1 cup of tomato sauce (see below)
- Walnut Pesto (see below)
- Walnut Crumbles (see below)

Tomato Sauce ingredients

- 1 small clove garlic
- 1 cup semi-dried tomatoes
- ¼ cup olive oil
- Juice of ½ lemon
- 4 soft and pitted raw dates
- 2 tbsp water (if needed)
- 1 tsp chopped oregano or thyme

Blend to a paste in a food processor.

Raw lasagne with walnut pesto

Walnut Pesto ingredients

- 1 clove garlic
- 1 bunch of basil picked off the stems
- 1/3 cup olive oil
- 1/2 cup walnuts
- Juice from 1/2 lemon

Blend in a food processor until a paste is formed.

Walnut Crumbles ingredients

- 2 cups walnuts
- 1 tsp oregano
- 1 tsp thyme
- 1 tsp marjoram
- 2 tbsp Shoyu soy sauce
- Pepper to taste

Place all ingredients in food processor and blend till a coarse crumb is achieved.

Method

Place a layer of zucchini on a plate. Top with cherry tomato pulp, fresh tomato slices and walnut pesto.

Top with a layer of zucchini and layer with tomato pulp and pesto again.

Sprinkle top with walnut crumbles.

Photo credit: Trupp Cooking School

```
function displayNutrition(msg) { $('nutrition-label-container').text(msg); $('nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { c_obj.fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { // $('result').html(data); alert('This recipe was added to your favorites list'); }); }
```