# Steffens Spinatlasagne

To get the lasagna recipe, you must implement and execute the following report:

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\*& Report z\_lasagne\_rezept

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\*& vegetarian spinach-ricotta lasagna – v1.1 – 11/20/24 – SAP denglisgh

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REPORT z\_lasagne\_rezept.

DATA: lt\_ingredients TYPE TABLE OF string,

lt\_steps TYPE TABLE OF string.

INITIALIZATION.

APPEND '450g Spinat' TO lt\_ingredients.

APPEND '150g Ricottakäse' TO lt\_ingredients.

APPEND 'Bechamel-Sauce' TO lt\_ingredients.

APPEND 'Lasagneblätter' TO lt\_ingredients.

APPEND 'Geriebener Käse (Emmentaler)' TO lt\_ingredients.

APPEND '60g Parmesan gerieben' TO lt\_ingredients.

APPEND '1. Spinat und den geriebenen Ricottakäse mischen' TO lt\_steps.

APPEND '2. Bechamel-Sauce in Backform verteilen' TO lt\_steps.

APPEND '3. Lasagneblätter auslegen' TO lt\_steps.

APPEND '4. Spinat-Käse-Schicht verteilen' TO lt\_steps.

APPEND '5. Lasagneblätter auslegen' TO lt\_steps.

APPEND '6. Bechamel-Sauce verteilen' TO lt\_steps.

APPEND '7. Spinat-Käse-Schicht verteilen' TO lt\_steps.

APPEND '8. Lasagneblätter auslegen' TO lt\_steps.

APPEND '9. Bechamel-Sauce verteilen' TO lt\_steps.

APPEND '10. Geriebenen Käse (Emmentaler) verteilen' TO lt\_steps.

APPEND '11. Parmesan verteilen' TO lt\_steps.

APPEND '12. 25-30 Minuten bei 180 Grad Umluft backen' TO lt\_steps.

START-OF-SELECTION.

WRITE: / '========== Zutaten =========='.

LOOP AT lt\_ingredients INTO DATA(ingredient).

WRITE: / ingredient.

ENDLOOP.

WRITE: / '========== Zubereitung =========='.

LOOP AT lt\_steps INTO DATA(step).

WRITE: / step.

ENDLOOP.

Process architectural overview:

A diagram of baking dish

Description automatically generated

<https://github.com/sycorix/spinatlasagne>