

Roasted Vegetable Lasagne

Ref:

Serves 6

Cuisine: Italian

Preparation Time: 50 Minutes
Cooking Time: 1 Hour 15 Minutes

Ingredients:

3 Large leeks, each about 300g
1 White onion, halved lengthways and sliced into thin wedges
1 Butternut Squash, peeled, deseeded, cut into 2.5cm chunks
3 cloves Garlic
250g Cherry tomatoes, halved
175g Fresh baby spinach leaves
400g Green lentils, cooked
2 tbsp Flat leaf parsley, chopped
250g Ricotta cheese
1 Egg, beaten
2 Celery sticks, trimmed
2 Carrots, peeled and diced
3 tbsp Basil, shredded
¼ tsp Ground nutmeg
200 ml Passata or Norm's fresh Tomato and Basil base sauce
125g Mozzarella cheese – 1 ball torn into pieces
25g Parmesan, grated
Olive oil

Method:

1. Preheat the oven to 200°C or Fan 180°C.
2. Trim the leeks until they are about the same width as your lasagne dish. Cut the leeks lengthways through the middle but no further. Open them out and remove 5 or 6 of the narrow leaves from the centre. Thinly slice these inner leaves. Separate the larger leaves – these become your lasagne.
3. Scatter the squash, carrot, onion and garlic into a large roasted tray and pour over the oil and toss them all together and season with salt and pepper.
4. Roast for 30-35 minutes or until all the veggies are tender and tinged brown. Scatter over 2/3 of the cherry tomatoes and return to the oven for 5 minutes more to soften.
5. Remove the tray, add the spinach and splash 1 tbsp of water over and return to the oven to wilt the spinach. Remove again, stir and tip the lentils and parsley on top and mix. Set aside.
6. Mix the ricotta into the beaten egg, stir in the basil and season with salt and pepper and the nutmeg.

7. Half-fill a large saucepan with water and bring to the boil. Add the leek lasagne and bring it back to the boil. Cook for 5 minutes or until tender (otherwise the lasagne will be difficult to cut later). Drain under running cold water until they are cold. Drain on kitchen paper or a clean towel.
8. Spread some of the veggies into the bottom of an oven-proof dish. Top with a layer of the blanched leeks and spread some of the passata over. Spread some ricotta over this and repeat the layers and finish with leek sheets.
9. Scatter both cheeses over the top to cover as much as possible then add the remaining cherry tomatoes and a grind of pepper.
10. Place the dish on a baking tray and cover loosely with foil.
11. Bake for 30 minutes, remove the foil and return to the oven for 5 minutes further to lightly colour the top. Leave to stand for 5 minutes, scatter over the basil leaves then slice and serve.

To Serve:

Serve with Green Salad

Chef's Notes:

This is Gluten Free.

Note that this lasagne recipe does not incorporate a béchamel sauce – but it could! To keep it Gluten Free – use GF flour in the sauce.