
VEGETABLE PACKED 'RAINBOW' LASAGNE



VEG



90 mins



8-10



Ingredients

Lasagne

- 25-30 good quality lasagne sheets
- 150g buffalo mozzarella (or a milky cow's milk mozzarella if you can't get hold of buffalo)
- 100g parmesan cheese, grated
- ¼-½ cup hot water

Roasted Beet & Goats Cheese Mix

- 1.5kg beetroots, peeled & chopped into 1-inch sized pieces
- 4-5 cloves garlic
- Pinch flaked sea salt
- 1 tbs thyme leaves
- 150g goats cheese or feta cheese

Roasted Pumpkin Mix

- 1.5kg jap pumpkin (kabocha), peeled & chopped into 1-inch sized pieces
- ½ tsp ground nutmeg
- ¼ tsp chili flakes
- 4-5 cloves garlic
- Pinch flaked sea salt
- Drizzle of olive oil
- 1 tsp peanut butter

Spinach & Ricotta Mix

- 500g fresh baby spinach
- 500g fresh ricotta
- 50g parmesan
- Pinch chili flakes
- Pinch flaked sea salt



Method

Roasted Pumpkin Mix

1. Place the pumpkin on a paper lined baking tray with the garlic, sea salt, nutmeg, chili, and a little drizzle of olive oil.
2. Bake in the oven at 190-200 degrees celsius for about 35 minutes.
3. Remove from the oven and cool slightly.
4. Blend the pumpkin and the peanut butter in a food processor until smooth.
5. Transfer to a bowl and set aside.

Roasted Beet & Goats Cheese Mix

1. Place the beetroot on a paper lined baking tray with the garlic, sea salt, thyme leaves and a little drizzle of olive oil.
2. Bake in the oven at 190-200 degrees celsius for about 35 minutes.
3. Remove from the oven and cool slightly.
4. Blend the beets in a food processor until almost smooth.
5. Transfer the beets to a bowl and add the goats cheese.
6. Set aside.

Tomato Passata Mix

1. In a medium saucepan sauté the onion, garlic, and chili flakes with a little olive oil until soft.
2. Add the passata, thyme leaves, bay leaves, sea salt, and hot water and simmer for 15-20 minutes.
3. Set aside.

Spinach & Ricotta Filling

1. Sauté the spinach in a large pan with the chili flakes, sea salt, and a small drizzle of olive oil.
2. Remove the spinach from the heat and allow to cool (for even pieces of spinach I like to use kitchen scissors to snip the spinach up a little, but not a necessary step).
3. Stir through the ricotta and parmesan and set aside.

Tomato Sauce

- 680g passata (tomato purée)
- 1 brown onion, finely chopped
- 3 cloves garlic
- Pinch chili flakes
- ¼ tsp flaked sea salt
- 1 tbs thyme leaves
- 2 bay leaves
- 1½ cups hot water

Thyme Sautéed Mushrooms

- 700g mushrooms
- 2 tbs thyme leaves
- Pinch flaked sea salt
- Olive oil

Mushrooms

1. Sauté the mushrooms, thyme, and sea salt in a large pan with a little olive oil until soft and brown.

To Assemble

1. Partially cook the lasagne sheets in a large pot of boiling water for 3-4 minutes.
2. Remove from the water and drizzle with a little oil.
3. Now get ready to assemble (you will need to move quickly to ensure the lasagne sheets don't stick). We are simply going to layer these delicious fillings.
4. Grab a deep and large lasagne dish and add a couple of big spoonfuls of the tomato mix to the bottom. Then add a layer of lasagne sheets.
5. Next, use half of the spinach and ricotta mix and make another layer. Then add another layer of lasagne sheets.
6. Add the rest of the tomato mix to make a layer, then add another layer of lasagne sheets.
7. Add the pumpkin mix and smooth over to make a new layer, then add another layer of lasagne sheets.
8. Add the remaining spinach and ricotta mix, then add a layer of lasagne sheets.
9. Add the mushroom mix, add a layer of lasagne sheets.
10. Add ¾ of the beet mix, then (you guessed it) add the top layer of lasagne sheets.
11. Add the remaining beet mix to the top layer of lasagne sheets and smooth over.
12. Top with torn mozzarella, grated parmesan, thyme leaves and sea salt.
13. Pour a little hot water into each corner of the dish (this helps to keep the moisture in the lasagne).
14. Bake at 180 degrees celsius for 35-40 minutes. Enjoy!

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