



# VEGETARIAN LASAGNA

**Preparation Time**  
40 minutes

**Cooking Time**  
60 minutes

**Serves**  
6

## Dough Ingredients:

300g pasta flour  
3 eggs  
Salt

## Tomato Sauce Ingredients:

3 cloves garlic, crushed  
1 onion, finely diced  
1 carrot, peeled, finely diced  
1 stalk celery, finely diced  
¾ cup stock  
400g tin peeled tomatoes

## Béchamel Ingredients:

40g flour  
500ml milk  
40g butter  
Salt and pepper  
½ cup mixture of cheddar / parmesan /  
mozzarella cheese  
Extra mozzarella cheese, grated

## Filling Ingredients:

1 butternut pumpkin, peeled and diced  
1 tsp ground coriander  
1 tsp chilli powder  
Salt and pepper  
Olive oil  
1 eggplant, diced  
1 bunch silverbeet, washed and shredded  
Fresh oregano, chopped  
Ricotta

## Preparation:

Make a well with the flour in the middle of the bench and add the eggs. Incorporate the flour a little at a time until the dough comes together.

Turn out onto a bench and knead lightly until smooth. Wrap with cling film then rest for 30 minutes. Cut into fist size balls, flour and roll through pasta maker.

## Filling:

Mix pumpkin with coriander, chilli powder, salt, pepper and enough olive oil to coat. Roast at 180C for 30 minutes or until soft and lightly caramelised.

## Tomato Sauce:

Cook finely chopped garlic, onion, carrots, celery and garlic in a little olive oil with oregano until soft, add stock and tomatoes and simmer until thickened for 20 minutes. Add pumpkin and eggplant and cook further for 10 minutes. Add silverbeet and cook until just wilted.

## Assemble:

Place a layer of pasta sheets in tray, top with ¼ tomato sauce, then béchamel sauce. Repeat twice more. Finish with béchamel. Top with extra grated mozzarella cheese and bake uncovered at 190C for 30 minutes or until golden brown.