



Pumpkin, Silverbeet & Ricotta Lasagne

Season: Autumn/Winter/Spring

Serves: 30 tastes in the classroom or 6 at home

Fresh from the garden: basil, eggs, garlic, lemon, onion, parsley, pumpkin, silverbeet

Note: You will need the **Basic Pasta Dough** (page 116) and **Tomato & Garlic Sauce** (page 169) recipes for this dish, and should refer to the equipment and ingredients lists for those recipes. Any leafy greens from the garden can be used.

Equipment:

metric measuring scales and spoons
large pot with lid and water,
for boiling pasta
clean tea towels
cook's knife
chopping board
baking tray
2 large frying pans
wooden spoon
large mixing bowl
fork
grater
zester or fine grater
large baking dish, 5–8 cm deep
tongs or large slotted spoon
spatula

Ingredients:

1 medium or ½ large pumpkin,
peeled and cut into 0.5 cm slices
2 tbsp extra-virgin olive oil, plus extra
for greasing
2 onions, peeled and finely chopped
3 garlic cloves, peeled and finely chopped
15 silverbeet leaves, rolled and
finely sliced
1 large handful of parsley, finely chopped
500 g ricotta
2 eggs
½ nutmeg pod, finely grated
100 g parmesan, grated
zest of a lemon
½ tsp salt
freshly ground black pepper, to taste
1 quantity **Basic Pasta Dough**



What to do:

1. Preheat the oven to 190°C.

To make the pasta:

1. Follow the **Basic Pasta Dough** recipe and cut pasta sheets into manageable lasagne sheets.
2. Place the large pot of water on the stove to boil.

For the filling:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Place pumpkin slices on the baking tray and sprinkle with 1 tablespoon of olive oil. Roast in the oven for 15 minutes.
3. Sauté the onions for 2–3 minutes with the remaining olive oil, in the large frying pan.



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4. Add the garlic and continue cooking for 30 seconds.
5. Add all the green leaves to the pan and stir to coat the leaves in oil. Sauté for another 3 minutes.
6. Remove from heat and allow to cool.
7. Remove the pumpkin from the oven and allow to cool.

For the tomato sauce:

1. Follow the **Tomato & Garlic Sauce** recipe.

For the ricotta filling:

1. Combine the ricotta, eggs, grated nutmeg, half the parmesan, lemon zest, salt and pepper in the large mixing bowl. Mix well.

To assemble the lasagne:

1. Drop the lasagne sheets, a couple at a time, into the boiling water. Once they float to the surface, gently remove them from the pot with tongs or a slotted spoon and spread them flat on a tea towel.
2. Grease the baking dish with oil.
3. Cover the bottom of the baking dish with lasagne sheets.
4. Add a 0.5 cm thick layer of the ricotta mix.
5. Cover the ricotta layer with a layer of tomato sauce.
6. Add a layer of greens.
7. Add a layer of pumpkin.
8. Repeat this layering process, from lasagne sheets to pumpkin.
9. Add another layer of lasagne sheets – you should have reached the top of the baking tray.
10. Add a thin layer of ricotta and a final layer of sauce.
11. Top with remaining grated parmesan.
12. Place in the oven for 25 minutes, until golden brown on top.
13. Allow to rest before cutting into small portions.
14. Serve at the table with the spatula to share. Perfect with a garden **Salad of the Imagination** (page 156).

