

Caramelised Squash & Spinach Lasagne



Serves 4

Prep 25 mins

Cooking 1h 40 mins + cooling

Easy

Ingredients

1 butternut squash, peeled, seeded & cut into 2cm cubes (800g+ prepared weight)
2 garlic cloves, unpeeled
handful of sage leaves
1 tbsp olive oil, + a little extra
400g fresh spinach
6-7 fresh lasagne sheets
125g ball mozzarella, torn/ cut into small pieces
20g pine nuts

For the white sauce

50g butter
50g flour
600ml milk
250g mascarpone
50g parmesan (or vegetarian alternative), grated
grating of nutmeg

1. Heat the oven to 200C/180C fan/gas 6. Tip the squash & garlic into a large roasting tin or dish (about 35 x 20cm & 5cm deep). Tear over 4-5 sage leaves, drizzle with the oil and season, & toss to coat. Roast for 40-50 mins, moving the squash around twice, until soft & caramelised. Squeeze the garlic from the skins & mash roughly with the squash.
2. Meanwhile, make the white sauce. Melt the butter in a large saucepan, and stir in the flour to make a sandy paste. Splash a little milk into the pan, stirring continuously to prevent lumps. Keep adding more milk, a little at a time, until the paste thins to a smooth, creamy sauce and the milk has all been used. Simmer for 1 min more. Stir in the mascarpone and half the parmesan. Season well and grate in a generous amount of nutmeg.
3. Tip the spinach into a colander & pour over a kettleful of boiling water to wilt (in batches). Once cool enough to handle, squeeze the spinach to remove the water, season & chop.
4. Remove half of the crushed garlicky squash from the roasting tin & set aside on a plate. Spread the remaining squash out over the base of the tin or serving dish. Ladle over \pm 1/4 of the sauce, then top with a single layer of lasagne sheets, snapping them to fill any gaps. Make an even layer of spinach on top of the pasta, and top with another quarter of the sauce, more pasta, squash, sauce, pasta and finally the remaining white sauce.
5. Scatter over the remaining parmesan, mozzarella and pine nuts. If the oven is off, heat to 200C/180C fan/gas 6 and cook the lasagne for 30 mins. Rub a little oil over 5 or 6 sage leaves, place them on top of the lasagne and return to the oven for another 15-20 mins until golden and bubbling. Leave to cool for 5 mins before serving.