

Vegetable Lasagne



Serves 6

Prep 25 mins

Cooking 55 mins

Easy

Ingredients

2 -3 red peppers
2 - 3 yellow peppers
1 courgette
250g ricotta cheese
100g crème fraîche
35g butter
35 flour

500ml milk
3 tbsp chopped basil
50ml oil
25g pine nuts
salt, pepper & grated nutmeg
12 fresh lasagne sheets

1. Quarter the peppers, and remove the seeds and pith. Place them skin-side up on the glass tray under the pre-heated grill for 6-8 mins until the skin blisters and blackens. Place the peppers in a polythene bag to sweat for about 10 mins, then peel off the skins.
2. Set the oven on Fan Plus to 170 - 190C.
3. Slice the courgettes.
4. Whizz the basil, oil, pine nuts and salt into a paste in a blender. Stir into the ricotta and crème fraîche.
5. Heat the butter over the hob, gradually add the flour and milk, stirring all the time to make a sauce. Bring gently to the boil, and season with salt, pepper & nutmeg.
6. Spoon some of the sauce into the bottom of a suitable dish. In layers, add lasagne sheets, some of the basil ricotta mixture, then half of the vegetables (peppers & courgettes), and finally half of the sauce. Repeat this, finishing with a final layer of lasagne, and top with ricotta mixture.
7. Bake uncovered in the oven.