

Spinach & Cheese lasagne



Recipe By Jaxters

Ref: 764

Heading: Pasta

Cuisine: Italian

Food Type: Vegetarian

No of Portions: 6

Ingredients & Prep

800 g Fresh washed & chopped Spinach

300 g Fresh lasagne sheets

250 g Ricotta cheese

20 g Butter salted

2 Fresh Tomato's chopped

1/4 tsp Freshly ground black pepper

1/4 tsp Salt

Topping Sauce

600 ml Full fat milk

100 g Parmesan cheese

80 g Butter salted

50 g Flour

1 Onion chopped

1 Veg stock cube or gel pot

1 Bay leaf

2 pinch Ground nutmeg

1/4 tsp Freshly ground black pepper

Method

Step 1 - Pre- heat oven to 180°C fan.

Step 2 - Make the topping sauce by heating the milk in a saucepan with bay leaf, stock cube & onion, bring to a simmer then turn off heat & allow to infuse & cool.

Step 3 - In a pan add butter, salt & wilt the spinach, then put 1/3 of the spinach evenly spread out the bottom of a baking dish, then add 1/3 of the Ricotta cheese in tsp full's & 1/3 of the chopped tomato, lay sheets of the fresh lasagne over the top, then the next 1/3 of the spinach, cheese, tomato then another layer of lasagne, then the last 1/3 of filling, & top off the top with Lasagne sheets.

Step 4 - Pour cool milk mixture in to a jug through a sieve to remove bits, clean saucepan then place over a med heat, add butter, nutmeg & flour mix in then let it bubble for 1 minute, then with a whisk slowly add the milk into the pan & whisk as you go, when all the milk is in & the sauce is smooth let it boil for 1 minute stirring.

Step 5 - Pour topping sauce over the top sheets of Lasagne & smooth out with a spatula, then sprinkle over Parmesan cheese & bake for 25 to 30 mins or until golden brown on top.

Suggestion & Tips

Have with crusty bread & salad.