

Pumpkin Lasagne with Ricotta and Sage

Key Ingredients: Vegetables

Difficulty Level: Easy

Preparation Time: Under 1 hour

Serves: 6-8 people as a main course or 10-12 as a side dish

For this recipe, we prefer to use: Stoneware 26cm Rectangular Dish

Ingredients:

1 pumpkin, about 1.2-1.4 kilos, e.g., Hokkaido

3 tablespoons olive oil

750g ricotta

3 eggs, medium size

100g grated Parmesan

Juice and zest of 2 organic lemons

2 tablespoons sage, chopped

White wine, optional

Salt, ground black pepper

Nutmeg

200g grated mozzarella

250-300g pre-cooked lasagne sheets

100g pumpkin seeds

Toppings;

Fried sage

A little aluminium foil or parchment paper

Method:

Wash, halve and deseed the Hokkaido pumpkin. Quarter the pumpkin and then cut the flesh into narrow wedges on a cutting board. Set aside a few wedges for decoration

Put the ricotta in a bowl together with the eggs, half of the grated Parmesan, lemon juice and zest, sage, some olive oil, and white wine and stir until smooth. Season with salt, pepper and nutmeg and stir again until smooth

Preheat the oven to 200°C or 180°C fan-assisted. Spread some of the ricotta mixture on the bottom of the Le Creuset Rectangular Dish and cover with pasta sheets. Spread some of the ricotta mixture on top of the pasta and top with a layer of pumpkin wedges, then sprinkle with mozzarella. Add another layer of pasta sheets and top again with the ricotta mixture, pumpkin, and cheese. Continue layering until the end

Cover the layered lasagne with aluminium foil and bake on the middle shelf for about 30 minutes. In the meantime, coarsely chop the pumpkin seeds. After 30 minutes, remove the aluminium foil, spread the remaining pumpkin wedges, pumpkin seeds and the remaining parmesan and mozzarella on the lasagne and drizzle with olive oil. Bake uncovered for another 10-15 minutes until done. Before serving, some fried sage can be sprinkled on the lasagne as a topping, depending on taste

Tip;

The lasagne is also a wonderful side dish with lamb. Hokkaido pumpkin does not need to be peeled