

FEATURED RECIPE



Ratatouille Lasagne

Serves 4 – 6

Ingredients

- 1 packet green or plain lasagne sheets
- White sauce (recipe follows)
- 15ml olive oil
- 1 onion, chopped
- 2 cloves garlic, chopped
- 2 green or red peppers, cored and thinly sliced
- 1 large aubergine, diced
- 4-5 baby marrows, sliced
- 4-5 very ripe tomatoes or 400g tin chopped tomatoes
- Salt and fresh milled paper
- 1 bay leaf
- 5ml dried oregano and basil
- Fresh chopped parsley
- Half a cup grated cheese, more cheese if you wish to make a cheese sauce

White Sauce

- 45ml butter
- 45ml flour
- Pinch nutmeg
- 500-600ml milk

Method

To make the ratatouille mixture, heat the oil in a saucepan and sauté onion and garlic until softened. Add peppers and fry for 1 minute more. Add aubergine and baby marrows, followed by the tomato. Season well with salt and pepper, add bay leaf and the other herbs. Cover and cook until soft (about 40 minutes). If too watery, uncover the pot towards the end and cook rapidly to evaporate some of the liquid. Remove the bay leaf, sprinkle with parsley and check the seasoning.

Make the white sauce by melting the butter, then adding the flour and cook for 1-2 minutes. Very gradually add the milk (off the heat, then return to heat) mixing until smooth before adding more, then cook until mixture is thick but not too thick. Add more milk if necessary.

Assemble by spooning a layer of ratatouille mixture into the bottom of a baking dish, cover with a thin layer of white sauce. Cover this with a layer of lasagne sheets. Repeat layers, ending with a layer of white sauce over the ratatouille. Now sprinkle with the cheese and bake at 180 °C for 30 – 40 minutes until browned and cooked through.

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