

GLUTEN FREE
VEGETABLE LASAGNA





GLUTEN-FREE LASAGNA WITH ROASTED GARDEN VEGETABLES

Preparation time: 30 minutes

Cooking time: 1½ hours

Serves: 12

350g gluten-free flour

1 tsp xanthan gum

1 tsp fine salt

4 eggs

2 egg yolks

2 carrots, peeled and sliced

2 parsnips, peeled and sliced

2 zucchini, sliced

200g pumpkin, peeled and sliced

1 head fennel, sliced

2 Tbsp extra virgin olive oil

sea salt flakes and freshly ground

black pepper

400g ricotta cheese

1 cup finely grated Parmesan

1L best-quality tomato passata

2 cups chopped frozen spinach,
thawed and squeezed

1 bunch basil leaves

1 Preheat oven to 180°C. Combine the flour, xanthan gum and fine salt in the bowl of a food processor, then pulse to combine. Whisk the eggs and yolks, then add to the mixer with the motor running, and process until a dough forms. Wrap and refrigerate for 1 hour.

2 Toss the vegetables in extra virgin olive oil and season generously with salt and pepper. Arrange in a baking dish, then roast for 20 minutes, until just softened. Whisk the ricotta and Parmesan in a bowl.

3 Roll out the past dough to 3mm thick, then cut into five sheets each 35cm x 25cm. Spread ½ cup passata in the bottom of a 4½ L baking dish, then place a pasta sheet on top. Spread with ½ cup ricotta mixture, top with some vegetables, passata, spinach and basil. Repeat with the remaining ingredients, finishing with ricotta. Top with mozzarella, cover with foil, then bake for 45 minutes. Remove the foil, then bake for a final 15 minutes.

