

Lasagna alla zucca

Recipe from The Food Studio, Florence

one pack fresh lasagna sheets
500g pumpkin (best if of the “Mantovana” kind, they are smaller and more tasty)
80g butter
80g white flour
500ml milk
150g smoked scamorza cheese, chopped into small cubes
300g chopped champignon mushrooms
50g grated parmesan cheese

- 1) Cut up the pumpkin in large pieces and cook in preheated oven at 200C for 20-30 minutes or until soft, check with a fork. Remove the skin from the pumpkin and mash it up with a fork. (Optional: Set aside a small amount in chunks that will add texture later.)
- 2) In an oven tray place chopped mushrooms with salt, pepper, thyme and a drizzle of olive oil, cook in oven for 15-20 minutes at 200C.
- 3) While vegetables are cooking in the oven, prepare béchamel by melting the butter, adding flour and keep mixing making sure lumps don't form. Add milk, (keep mixing) until dense.
- 4) Combine pumpkin mash with béchamel and blend into a cream.
- 5) Briefly boil the lasagna in salted water and leave them to cool on a clean cloth, without overlapping them to avoid sticking.
- 6) In a lasagna dish, layer as follows: drizzle of oil, pasta to cover the bottom, then a layer of the pumpkin mix, a sprinkle and mushrooms and chopped scamorza cheese. Repeat until you create a couple of layers, the last layer must be the mix and add grated parmesan instead of scamorza.

Cook in oven at 180C for approximately 30 minutes or until golden on top.
serves 6/8