

## Roast Pumpkin Lasagne

This comforting and surprisingly simple meal is perfect as the seasons get colder.

### INGREDIENTS

75ml olive oil

500g pumpkin flesh, diced (the more fibrous flesh from around the seeds can be home composted or popped into your food waste caddy)

Pinch of cayenne

Pinch of Spanish smoked paprika

Pinch of freshly grated nutmeg

Salt

black pepper

Fresh rosemary

225g ricotta cheese

50g butter

50g flour

350ml milk

250g fresh raw lasagne

35g freshly grated Parmesan cheese

### METHOD

Heat the olive oil in a roasting dish, add the pumpkin flesh and season with the cayenne, paprika, nutmeg and a little salt and freshly ground black pepper. Add the fresh rosemary, place into a pre heated oven set at gas mark 6/200C/400F and cook for an hour until the flesh is tender.

Add the ricotta cheese and mix through, remove from the heat and leave to infuse.

Make a white sauce by melting the butter, adding the flour and mixing together. Cook gently over a low heat and slowly add the milk, stirring to ensure that the sauce is smooth. Season.

Cover the base of an ovenproof dish with a little of the sauce, add a layer of the lasagne and top with the pumpkin mixture. Repeat with another layer of each and top with the parmesan cheese.

Bake in the oven for about 10 minutes until the top is golden brown.

Thank you to our friends at [www.lovefoodhatewaste.com](http://www.lovefoodhatewaste.com) for this delicious recipe!