

SQUASH EGGPLANT LASAGNA

Matrix Code CB402 for StartOver.xyz (revised 30 August 2016 by Clinton Callahan)

Recipe fills 2 glass pans 24 cm x 36 cm, and feeds 20 hungry people as a main dish. Bake at 170°C for 50 minutes.

PREPARE VEGETABLES:

4 medium to large purple eggplants.

Wash eggplants, cut off top and bottom, and slice into circles about 8-10mm thick

Fry eggplant circles on both sides in a minimum of olive oil at medium-high heat until they are softer and slightly browned. Stack them on a plate. This takes a while to do.

PREPARE TOMATO SAUCE:

At the same time as frying eggplant, use a large pot to sauté in olive oil until golden:

2-3 garlics crushed plus

2 large onions diced, then when soft and yellow add

1.5 liters (1500 ml) unspiced bio-tomato sauce, plus a little water to rinse out the bottle

300 g tomato paste

Salt to taste (start with 3 teaspoons)

½ teaspoon freshly ground black pepper

2 teaspoons dry chopped sage

3 teaspoons dry oregano

3 teaspoons dry basil

1 teaspoon dry chopped rosemary

1 pinch strong cayenne

PREPARE SQUASH:

1800g winter squash peeled and sliced

1 cm thick (except Hokkaido which does not have to be peeled).



PREPARE MOZZARELLA CHEESE:

5 x 250 grams Mozzarella cheese

(1250 grams in total) cut 1 cm thick and stack on plate.

PREPARE PARMIGIANO CHEESE:

Grate 400 grams of parmigiana (parmesan) cheese to sprinkle on top as the final layer

PREPARE LASAGNE IN THE 2 PANS:

At least 600 grams flat lasagna noodles. Place 4 dry uncooked noodles into the lightly oiled bottom of each of the glass baking pans. You'll need 16 flat wide noodles per pan. On top of the first 4 dry uncooked noodles add the following layers in each pan: first half of the cooked eggplant, first half of the tomato sauce, 4 more dry noodles, squash slices, 4 more dry noodles, second half of the cooked eggplant, mozzarella circles, 4 more dry noodles, second half of the tomato sauce, grated parmesan cheese. Bake in oven. Pull out 20 minutes before serving. Enjoy! (Note: The lasagna can be prepared a day ahead of time and refrigerated until baked. It is best to serve it hot baked fresh rather than baking it before and reheating it.)