

Vegetarian Lasagne

Ingredients

- 40g Butter
- 2 tbsp plain flour
- 1 1/2 cups reduced fat milk
- 1/3 cup grated tasty cheese
- 2 fresh lasagne sheets
- 250g Grilled eggplant, roughly chopped
- 150g La Casa Del Formaggio Full Cream or Reduced Fat Ricotta
- 1/3 cup basil leaves, finely shredded
- 250g chargrilled red capsicum, roughly chopped
- Shaved or grated parmesan to serve

Directions

1. Heat butter in a medium saucepan over medium heat. When butter has melted, add flour and whisk until well combined. Cook for 1-2 minutes or until bubbly. Remove from heat and slowly add milk, whisking continually until smooth. Return to heat and whisk until mixture comes to the boil. Add tasty cheese and reduce heat to low. Simmer for 2 minutes or until sauce has thickened.
2. Cut lasagne sheets in half lengthways and then cut each strip into 3 pieces crossways, forms 12 rectangular pieces. Bring a saucepan of salted water to the boil. Add pieces of pasta and cook for 3 minutes or until tender. Drain and rinse in cold water.
3. Place a piece of pastas onto each serving plate. Top with chopped eggplant, crumbled ricotta, a little basil and cheese sauce. Place another sheet of pasta over filling. Spoon chopped capsicum onto pasta then ricotta, basil and cheese sauce. Finish with a third sheet of pasta. Sprinkle with parmesan, basil and freshly ground black pepper.

Serves 4.