

Butternut squash lasagne

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Butternut squash lasagne

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Looking for vegetarian dinner ideas? This vegetarian lasagne is like no lasagne you've had before!

Ingredients (serves 8)

Squash purée:

- 2 butternut [squash](#)
- Extra-virgin [olive oil](#) for brushing
- 1½ tsp sea salt
- Freshly ground black pepper

Caramelised onions:

- 2 tbsp extra-virgin olive oil
- 4 onions, quartered and thinly sliced
- 1 tsp sea salt

Tofu ricotta and to assemble lasagne:

Butternut squash lasagne

- 120 ml extra-virgin olive oil, plus more for oiling dish
- 10 garlic cloves, cut into 6 mm slices
- 2 x 425 g blocks plain, [firm tofu](#), drained, rinsed and patted dry
- 5 tbsp brown rice vinegar
- 1 tbsp ume plum vinegar
- 1 tsp sea salt
- Freshly ground black pepper
- 15 g chopped sage, plus 8 whole leaves to garnish
- 1 packet no-boil wholewheat lasagne sheets

Method

Make the squash puree: Preheat oven to 200°C. Line a baking tray with parchment. Cut neck off butternut squash and cut neck and bottom in half lengthways. Rub with olive oil and place cut-side down on baking tray. Roast for 50 minutes or until you can pierce flesh easily with a knife. Remove and set aside. Once squash is cool enough to handle, scoop out seeds and peel off skin. Add squash to food processor with 1½ tsp sea salt and a pinch of black pepper. Blend until smooth; place in a bowl and set aside. Rinse food processor.

Caramalise the onions: Warm oil in a frying pan over medium heat; add onions. Saute for 10 minutes or until beginning to brown. Add salt, lower heat slightly and continue cooking for 15 to 20 minutes or until onions are soft and caramelised. Remove from heat and set half the onions aside. Place remaining onions in a food processor.

Make the tofu ricotta: Warm olive oil in a pan over medium heat. Add garlic, reduce heat a little and simmer until soft and golden, about 10 minutes. Remove from heat and set aside. Crumble tofu into food processor with onions and add brown rice vinegar, ume plum vinegar, sea salt, a pinch of black pepper and garlic-oil mixture. Blend until smooth, scraping down sides as necessary. Add chopped sage and process until incorporated. Place in a bowl and set aside 120 ml of ricotta mixture for garnishing top of lasagne.

Assemble the lasagne: Preheat oven to 190°C. Brush dish with olive oil. Spread 180 g squash puree over bottom of dish and top with a single layer of lasagne sheets. Spread 360 g squash puree over lasagne, then top with half of tofu ricotta. Repeat for second layer. Spread caramelised onions over squash and top with a final layer of lasagne. Cover with remaining tofu ricotta and top with remaining squash puree. Spoon 8 dots of reserved tofu ricotta evenly over top, press a sage leaf into each one and sprinkle with black pepper. Cover with baking parchment and then with foil; bake for 50 minutes or until pasta is tender and lasagne is heated through. Remove cover and bake 10 minutes more or until top layer of squash looks set. Remove from oven and allow to sit for at least 10 minutes before cutting. Serve warm. Store any leftover lasagne in an airtight container in the fridge for up to three days.

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Recipe and images by [Amy Chaplin](#)

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