

Broken Lasagne with Chilli, Roast Pumpkin & Fennel

Season: Spring/Summer

Serves: 30 tastes in the classroom
or 8-10 serves at home

Fresh from the garden: chilli, dill, eggs, fennel, garlic, onion, pumpkin, sage, thyme

Recipe source: Guy Mirabella (www.shopatecafeandstore.com)

Equipment:

metric measuring scales,
cups and jug
clean tea towels
chopping board
cook's knife
food processor
plastic wrap
pasta machine
baking tray
large pot with lid
colander
large spoon
serving dish

Ingredients:

For the pasta dough:

400 g 00 flour
pinch of sea salt
1 tsp olive oil
4 eggs

For the pasta dish:

1 kg Japanese pumpkin, peeled and
cut into 2 cm cubes
125 ml olive oil
4 garlic cloves, smashed
1 onion, sliced
1 small handful sage leaves
1 small handful thyme leaves
salt and freshly ground black pepper,
to taste
1 long red chilli, chopped
1 fennel bulb, shaved, reserve and
chop the leafy green fennel fronds
(also known as the throngs)
1 small handful dill
500 g ricotta
200 g pecorino cheese, grated

What to do:

1. Preheat the oven to 180°C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.

To make the pasta dough:

1. Put the flour, salt and oil in the food processor.
2. Turn the motor on and add the eggs, one at a time, until the dough just comes together.

3. Remove the dough from the food processor and knead on a lightly floured surface for about 5 minutes.
4. Cover the dough in plastic wrap and refrigerate for 30 minutes.
5. Cut the dough into eight even pieces, set aside one piece to work on, and cover the rest with a tea towel to keep moist.
6. Roll the first piece through the widest setting of the pasta machine. Fold the piece in half and roll it through again – do this about eight times, until the pasta is smooth.
7. Set the rollers to the next widest setting and pass the dough through.
8. Continue changing the settings and passing the lengths of dough through, until the dough has passed through the second-thinnest setting.
9. Cover the rolled dough with tea towels to avoid it drying out.
10. Repeat this process with the remaining dough until all the pieces of dough have been rolled into sheets.
11. Place sheets on a floured surface and break or tear each sheet into portions about half the size of your hand.

To roast the pumpkin:

1. Put the pumpkin pieces on the tray and toss with the olive oil, garlic, onion, and half the quantity of sage and thyme.
2. Season with salt and pepper, and roast in the oven until tender and golden.
3. Remove from the oven.

To assemble the dish:

1. Bring a large pot of salted water to the boil.
2. Cook the broken lasagne portions in the boiling water until they float to the surface.
3. Drain the pasta and return to the pot.
4. Add the warm roast pumpkin mixture, the rest of the sage and thyme, chilli, fennel, green thongs, dill, ricotta and pecorino to the pot.
5. Mix the pasta and the rest of the ingredients together gently – not too much.
6. Place onto a serving dish for your guests to help themselves.

