

# 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](http://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.

