

The best Vegetable Lasagne in the world...

1 medium aubergine
3 medium courgettes
1 onion
1 tin tomatoes
1 clove garlic (crushed) or 1 tsp garlic puree
2 tbsps olive oil
mushrooms
lasagne pasta
2 oz butter/margarine
2 oz plain flour
1 pint milk
3-4 oz cheddar – grated
2tsp pesto sauce or 1
tsp dried basil
1tsp dried oregano
1tbsp tomato puree

- 1 Preheat oven to 180
- 2 Dice the aubergine, place in a colander & sprinkle well with salt. Leave to drain for 20-30 minutes and blot on kitchen paper before adding to rest of ingredients. (this stops the aubergine tasting bitter as it sometimes can)
- 3 Heat the oil in a large pan. Chop the onion and fry in the oil with the garlic until soft.
- 4 Slice courgette and add to the onions along with the drained aubergine. Fry until the courgette & aubergine is golden.
- 5 Slice the mushrooms add to the pan and continue to fry for a further 2-3 minutes.
- 6 Add the tinned tomatoes, pesto/basil, oregano & tomato puree. Reduce the heat and continue to simmer whilst you make the cheese sauce.
- 7 Melt the butter in a pan. Add the flour a little at a time, mixing well after each addition, until the mixture binds together. Continue stirring and cook for 2-3 minutes.
- 8 Remove from the heat and add the milk a little at a time mixing well to ensure no lumps are formed. When all the milk has been added return to a low heat and bring to the boil gradually, stirring continuously, until the sauce has thickened.
- 9 Remove the pan from the heat and add the cheese mixing well.
- 10 Layer the vegetables, pasta and cheese sauce in a large ovenproof dish and place in the oven for 20-30 minutes.
- 11 Serve with salad and/or garlic bread and enjoy!