



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

AUTUMN LASAGNE WITH SAUSAGE, BUTTERNUT SQUASH AND SAGE

Preheat oven 400°F

*Have all ingredients ready to assemble

1 quantity Roasted Butternut Squash - recipe follows

1 quantity Asiago Balsamella - recipe follows

1 quantity Sausage Bolognese - recipe follows

500 g bocconcini

360g Fresh pasta

THE STEPS:

- Prepare a 9 x 13 lasagne pan with a food release spray.
- Cover the bottom of the pan with a thin layer of Bolognese.
- Cover the sauce with a layer of pasta then spread with a heavier layer of Bolognese.
- Place half of the bocconcini over the Bolognese
- Cover with another layer of pasta
- Cover with all of the roasted squash.
- Pour the asiago balsamella over top [reserving ½ cup for the top layer] then spread it out evenly.
- Cover with another layer of pasta, the remaining Bolognese, remaining asiago balsamella and bocconcini
- Bake uncovered at 400* - 35 minutes or until cheese is golden and sauce is bubbling.
- Allow to cool for 10 minutes then then portion.

ROASTED BUTTERNUT SQUASH WITH SAGE

Preheat oven 400°F

1 butternut squash - peeled, seeded and cut into 1" pieces

Sea salt

Freshly ground black pepper

4 cloves garlic, minced

2 tablespoons dried sage leaves

3 tablespoons olive oil

THE STEPS:

- Place all ingredients in a large bowl and mix well.
- Pour onto a baking sheet.
- Roast in the oven for about 30 minutes, or until fork tender.
- Remove from oven and set aside.

ASIAGO BALSAMELLA

2 tablespoons butter

2 tablespoons flour

2 cups heavy/whipping cream

8 oz shredded asiago

½ teaspoon sea salt

½ teaspoon freshly grated pepper

THE STEPS:

- In a medium sauce pan, over medium high heat, melt butter until its foaming.
- Add flour and whisk together
- Cook over for 1 minute stirring constantly -DO NOT BROWN
- Pour cream in a steady stream into butter/flour mixture, whisking constantly until mixture is smooth.
- Stir often and simmer until thick
- Add shredded asiago and stir until well combined.
- Remove from heat and set aside.

Bolognese

2 lbs ground beef
1 lb Italian sausage, casings removed
3 cloves of garlic
2 tablespoons olive oil
1 teaspoon chilli pepper flakes
1 teaspoon salt
1 branch fresh rosemary, left whole
1 - 28 oz cans of imported Italian plum tomatoes, diced
1 cup dry red wine
1 cup whole milk

THE STEPS:

- In a large pot, olive oil over a medium high heat
- Add garlic - sauté for 2 minutes stirring constantly
- Add ground beef and sausage then cook until all of the pinkness is gone. *Break up the sausage meat and ground beef as it cooks so that it resembles minced meat.*
- Add wine, cook until wine is almost gone - stirring often
- Add milk and repeat process.
- When milk has evaporated, add salt, chilli flakes, fresh rosemary and tomatoes
- Lower heat to a simmer and cook until thick - 30 minutes to two hours. *It will depend on your tomatoes.*
- Remove from heat.

THE LOVE: Make sure you're working with a low heat so you don't scorch your sauces.