

# Ingredients – Vegetable Lasagne

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3 red peppers  
2 aubergines  
8 tbsp olive oil , plus a little for greasing  
½ quantity tomato sauce (see below)  
300g fresh pack lasagne sheets  
½ quantity white sauce – usual thang or see below  
125g ball mozzarella  
handful cherry tomatoes , halved

- I. Heat oven to 200C/fan 180C/gas 6. Deseed the peppers, halve, then cut into large chunks. Trim ends off aubergines, then cut into slices about ½cm thick. Lightly grease 2 large baking trays, then place peppers and aubergines on top. Toss with the olive oil, season well, then roast for 25 mins until lightly browned.
- II. Reduce oven to 180C/fan 160C/gas 4. Lightly oil an ovenproof serving dish (30 x 20cm). Arrange a layer of the vegetables on the bottom, then pour over a third of the tomato sauce. Top with a layer of lasagne, then drizzle over a quarter of the white sauce. Repeat until you have 3 layers of pasta.
- III. To finish, spoon remaining white sauce over the pasta, making sure the whole surface is covered. Scatter mozzarella over the top with the tomatoes. Bake for 45 mins until bubbling and golden.

## HOMEMADE TOMATO SAUCE

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1tbsp olive oil  
2 onions  
2 sliced garlic cloves  
1 carrot roughly chopped  
2 tbsp tomato purée  
200ml white wine  
3 x 400g cans chopped tomatos  
Handful basil leaves

Heat 1 tbsp olive oil in a saucepan. Add 2 onions, finely chopped, 2 garlic cloves, sliced and 1 carrot, roughly chopped. Cook for 5-7 mins over a medium heat until softened. Turn up the heat a little and stir in 2 tbsp tomato purée. Cook for 1 min, pour in 200ml white wine, then cook for 5 mins until this has reduced by two-thirds. Pour over 3 x 400g cans chopped tomatoes and add 1 handful basil leaves. Bring to the boil then simmer for 20 mins. Leave to cool, whizz in a food processor.

## WHITE SAUCE

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85g / 3oz butter  
85g / 3oz Plain flour  
750ml / 1¼pt milk

Melt 85g/3oz butter in a saucepan, stir in 85g/3oz plain flour, then cook for 2 mins. Slowly whisk in 750ml/1¼pt milk, then bring to the boil, stirring. Turn down heat, then cook until the sauce starts to thicken and coats the back of a wooden spoon. Sauce can now be cooled and kept in the fridge for up to 3 days or frozen for 3 months.