



Spinach lasagne

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Ingredients

- 2 Onions
- 1 Bunch fresh spinach (15 leafs)
- 30 ml Pea flour
- 20 ml Dried dill
- 1 tsp ground black pepper
- ½ tsp Crushed dry red chilly
- 250 g Cream cheese
- ½ Cup Brown lentils
- 1 tin Chopped Italian Tomatoes 400g
- 1 tsp Ground bayleafs
- 3 cloves
- 1 tsp Garum masala
- 2 tsp Mild yellow curry
- 2 tsp BBQ spice
- 30 ml Pea flour
- 250 g Cheddar cheese

Method

- Blanch shredded spinach and set aside.
- Cook brown lentils soft and set aside.
- Fry 1 chopped onion in a little oil together with chilly and black pepper until onion is glassy.
- Add the pea flour and stir in.
- Add the cream cheese and dill. Remove from heat.
- In a food processor with the pulse function make the spinach fine but not a pulp.
- Add spinach to pot and mix well. Set aside.
- In another pot fry 1 chopped onion in a little oil together with cloves, bayleafs, until onion start to brown.
- Add the garum masala, yellow curry, BBQ spice and pea flour.
- Fry and stir until mixed.
- Add tomato and the juice.
- Add 1 cup water.
- Simmer until sauce is thick.
- In a 18 x 24 cm oven prove dish, layer lasagne sheets with lentils and then layers of spinach filling. Allow to stand for 1 hour.
- Sprinkle with grated cheese.
- Bake at °c for 30 minutes.Allow to set for 10 minutes before serving.

Serve 5 portions

