



*Campione*  
FINE ITALIAN PASTA

Leek, mushroom and  
spinach lasagne



# Leek, mushroom and spinach lasagne

## INGREDIENTS:

SERVES 4

250g lasagne pasta	1 tsp yellow mustard
40g Italian hard cheese, grated	150ml double cream
50g mozzarella, torn	Pinch of sea salt
20g spinach, frozen	Pinch of cracked black pepper
150g flat mushrooms, sliced	30ml olive oil
2 garlic cloves, sliced	
40g onion, finely diced	
40g leeks, chopped	
80g basil pesto	
300ml whole milk	
20g unsalted butter	
20g plain flour	

## METHOD:

1. Heat the olive oil and fry the leeks, mushrooms and garlic till soft and caramelised. Season.
2. Grate the Italian hard cheese, drain the mozzarella. Defrost the frozen spinach and squeeze out the water.
3. Make the bechamel by melting the butter and adding the flour and mixing well. Slowly add the milk forming a roux and bring to a gentle simmer and cook out for 10 minutes.
4. Add the mustard, cream, leeks, mushrooms, salt and pepper and spinach and mix in well.
5. To construct the lasagne, lightly oil a tray then arrange 1/3 of the leek and mushroom mix, followed by 1/4 of the white sauce and then a drizzle of pesto, cover with a layer of pasta. Do two more layers like this then top with the remaining white sauce, the mozzarella and grated parmesan.
6. Bake at 180 degrees for 40 minutes until golden. Drizzle with the remaining pesto and cut the lasagne into portions.