

BEECH OVENS

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Beech Ovens Recipe Library

Eggplant, Roasted Tomato and Ricotta Lasagne

Name of dish:	Eggplant, Roasted Tomato and Ricotta Lasagne	
Cooking method:	Roasting	Preparation Time: 30 mins
Number of portions:	8	Cooking Time: 1 hour 30 mins
		Time total: 2 hours



Ingredients

Method

Item	Amount		
Ripe tomatoes, halved	12	1	Preheat oven to 200°C. Line a baking tray with non-stick baking paper. Place the tomato, cut-side up, on the tray. Drizzle the tomato with 1 tablespoon oil. Season with salt and pepper. Bake in oven for 45 minutes or until tender.
Olive Oil	¼ Cup	2	Heat 1 tablespoon oil in a large frying pan over medium-high heat. Add one-third of the eggplant and cook for 2-3 minutes each side or until golden and tender. Transfer to a plate lined with paper towel. Repeat, in 2 more batches, with the remaining oil and eggplant.
Eggplant, thinly sliced	2	3	Cut the pasta sheets into rectangles.
Pasta sheets	According to dish size	4	Reduce oven temperature to 180°C. Spoon 125ml (1/2 cup) of the tomato pasta sauce evenly over the base of your ovenproof dish. Arrange one-third of the lasagne sheets over the tomato pasta sauce. Top with half the tomato, eggplant, ricotta and basil. Continue layering with lasagne sheets and the remaining tomato, eggplant, ricotta and basil, finishing with a layer of lasagne sheets. Spoon over the remaining tomato pasta sauce.
Tomato pasta sauce	1 ½ Cups	5	Arrange the mozzarella slices. Sprinkle with parmesan. Bake in oven for 40-45 minutes or until the lasagne is golden brown and cooked through. Set aside for 20 minutes to allow the juices to settle.
Low fat fresh ricotta	150g	6	Cut the lasagne into squares and divide among serving plates. Serve with rocket leaves.
Fresh basil leaves	½ Cup		
Mozarella	120g		
Shreden Parmesan	¼ Cup		
Rocket leaves, washed, dried, to serve.			