



# QCOOK

## Boschendal's Rustic Lamb Lasagne Bake

with pumpkin seeds

**Hands-on Time:** 35 minutes

**Overall Time:** 50 minutes

**Fan Faves:** Serves 3 & 4

**Chef:** Boschendal Wines

**Wine Pairing:** Boschendal | Nicolas

### Nutritional Info

	Per 100g	Per Portion
Energy	734kJ	4965kJ
Energy	175kcal	1188kcal
Protein	10.4g	70.5g
Carbs	12g	84g
of which sugars	3.6g	24.2g
Fibre	1.6g	10.9g
Fat	9.2g	62.4g
of which saturated	3.8g	25.8g
Sodium	232mg	1570mg

**Allergens:** Sulphites, Egg, Gluten, Wheat, Cow's Milk, Allium

**Spice Level:** Mild

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
30g	40g	Pumpkin Seeds
2	2	Onions <i>peel &amp; finely dice 1½ [2]</i>
450g	600g	Free-range Lamb Mince
37.5	50ml	Spice Blend <i>30ml [40ml] NOMU Moroccan Rub &amp; 7,5ml [10ml] Fennel Seeds)</i>
90ml	125ml	Pesto Princess Harissa Paste
300g	400g	Cooked Chopped Tomato
12	16	Lasagne Sheets
60ml	80ml	Cake Flour
300ml	400ml	Low Fat UHT Milk
180g	240g	Cheddar Cheese <i>grate</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water  
Sugar/Sweetener/Honey  
Butter  
Tea Towel

**1. CRUNCHY SEEDS** Preheat the oven to 200°C. Place the pumpkin seeds in a pan over medium heat. Toast until golden brown, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

**2. MMMOROCCAN MINCE** Preheat the oven to 200°C. Bring a pot of salted water to the boil. Return the pan to medium heat. Fry the onion until it turns golden, 6-8 minutes. Add in the mince and work quickly to break it up as it starts to cook. Fry until browned, 5-6 minutes (shifting occasionally). Add the spice blend and the harissa paste. Fry until fragrant, 1-2 minutes (shifting constantly). Pour in the cooked chopped tomato and 450ml [600ml] of water. Simmer until thickened, 12-15 minutes. Remove from the heat, add a sweetener (to taste), and season.

**3. PREP STEP** When the pot of salted water is boiling, add the lasagne sheets - 4 sheets at a time. Cook until al dente, 6-8 minutes (shifting occasionally). Remove from the pot and immediately place in a bowl of cold water. Once cooled, drain on a clean tea towel in a single layer. Cut the lasagne layers into thick ribbons and toss through a drizzle of olive oil. Reserve the pasta water.

**4. BEGIN THE BECHAMEL** Place a pot over medium heat with 60g [80g] of butter. Once melted, vigorously whisk in the flour to form a roux. Cook out until lightly golden, 1-2 minutes (stirring constantly). Slowly whisk in the milk until the sauce thickens. If the béchamel is too thick for your liking, add the reserved pasta water until a saucy consistency. Remove from the heat and season.

**5. LAYER THE LASAGNE** If your pan is not oven-proof, transfer the saucy mince to a baking dish. Dollop ¾ of the béchamel sauce over the mince and mix it slightly, creating a marble effect. Gently mix the lasagne ribbons through the saucy mince. Top with the remaining bechamel sauce and cheese. Bake in the hot oven until the cheese is melted, 10-12 minutes.

**6. LIP-SMACKING LASAGNA** Dish up a heaped helping of the lasagna and garnish with the pumpkin seeds. Tuck in, Chef!