

## Pumpkin Lasanga



*Ingredients:* Serves 4.

1,5 kg Hokkaido pumpkin (diced), 2 onions (diced), 5 tomatoes (diced), app. 200 ml whipping cream, basil, pepper, salt, 200 g grated cheese, bechamel sauce (50 g butter, 50 g flour, 750 ml milk), lasagna sheets, 2 packs mozzarella, oil.

*Preparation:*

Sweat the pumpkin, the onions and the tomatoes in some oil. Add some cream and season with salt, pepper and basil.

Prepare the bechamel sauce: Melt the Butter, stir in the flour. Add gradually the milk to the roux, until the sauce reaches the aspired consistency. Season with salt and pepper.

In a large casserole, put first some bechamel sauce, then one lasagna sheet, then some pumpkin mixture, then some grated cheese, then one lasagna sheet, then again some bechamel, some pumpkin mixture, some grated cheese... and so on. Finish with a lasagna plate with bechamel sauce and top with mozzarella slices.

*Enjoy!*