



— ♥ ♥ ♥ — — ♥ ♥ ♥ — — ♥ ♥ ♥ — — ♥ ♥ ♥ —

SPINACH AND ARTICHOKE LASAGNA

Serves 6

400g frozen spinach
2 garlic cloves
85g butter
nutmeg
1 tin artichoke hearts (210g drained weight)
3 sprigs of rosemary
300g smoked scamorza
110g flour
1l full-fat milk
200ml white wine
200ml cream
20g parmesan
zest of 1 unwaxed lemon
400g lasagna sheets
salt and pepper

Put the spinach into a saucepan with boiling water and cook until it's defrosted. Drain in a sieve and set aside.

Peel and crush the garlic cloves.

Heat 10g of butter in the saucepan used for cooking the spinach and fry the crushed garlic for 2 minutes. Take off the heat, add the spinach, season with salt, pepper and a bit of nutmeg. Set aside.

Roughly chop the artichoke hearts. Prick the needles of the rosemary and chop. Grate the scamorza.

Melt the remaining butter in a large saucepan, add the flour and fry on a medium heat for 5 minutes until the flour/butter mix starts to turn golden and fragrant.

Gradually add the milk, whisking between each addition and leaving it to cook for roughly a minute, so that it thickens and you get a smooth sauce.

Next, gradually add white wine in the same way, followed by the cream and parmesan.

Leave the sauce to cook for a couple of minutes, then add the garlicky spinach and season with the lemon zest, a pinch of nutmeg, salt and pepper.

Cover the bottom of a ceramic ovenproof dish with sauce. Scatter a few artichoke pieces over the sauce and distribute a bit of grated scamorza all over, then top with a layer of lasagna sheets. Repeat the process until all the sauce is used up.

For the top layer, finish with sauce and a generous sprinkle of cheese.

Bake in the preheated oven for 40 minutes or until the lasagna sheets are cooked through.

www.anneskitchen.co.uk

