

GREEN LASAGNE FOR SPRING

3 large leeks, (approx. 350g once sliced)
12 sheets of lasagne pasta sheets
350g mozzarella roughly torn
100g Parmesan or Grana Padano, finely grated

For the Bechamel

70g butter
70g flour
1200g milk
100g Parmesan or Grana Padano, finely grated
¼ whole Nutmeg, finely grated

For the Green Sauce

320g spinach
175g peas
A good handful wild garlic (or another handful spinach and 1 clove garlic), plus extra to garnish if you like
200g crème fraîche
Salt

Dice the leeks and heat a good glug of olive oil in a wide deep frying pan. Add the leeks and cook gently until soft and slightly caramelised. (About 10 mins)

As the leeks cook, blanch and drain the peas. Then wash the spinach and add to a large saucepan, add a splash of water and cook on a gentle heat for a couple of minutes until it has wilted. Transfer to a colander.

For the bechamel, melt the butter in a large saucepan then add the flour stirring vigorously with a wooden spoon as you do. Add the milk slowly in stages continuing to stir and ensuring there are no lumps. Once all the milk has been added, add the Grana Padano and nutmeg, stir again. Turn the heat down to the lowest setting and allow the sauce to thicken for about 10 mins, stirring every so often.

Preheat the oven to 200 degrees fan setting.

Add the drained peas and spinach to a high speed blender with the wild garlic, crème fraîche, a ladle of the bechamel, pinch of salt and 100ml of water and blitz until smooth.

Spread roughly 1/3rd of the bechamel in a deep rectangular dish (approx. 30 x 20cm) then a layer of pasta. Top with half of the green sauce, scatter over 1/3rd of the leeks and the mozzarella. Add another layer of pasta and pour over another 1/3rd of the bechamel and another 1/3rd of the leeks and the mozzarella. Add another layer of pasta and pour over the remaining green sauce and scatter over the remaining leeks and mozzarella. Pour over the last of the bechamel, lay over some wild garlic leaves if you like and scatter over the grated Grana Padano or parmesan.

Bake for 45 mins until bubbling and golden. Allow the lasagne to rest for 5-10 minutes before serving.