MORGENSTER

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WINE AND OLIVE ESTATE

CHEESE AND SPINACH LASAGNE

RECIPE 75/98

What you will need:

15ml Morgenster Extra Virgin Olive Oil

1 onion, chopped

2 cloves of garlic, crushed

1 stick of celery, finely diced

1 carrot, finely diced

400g can of chopped tomatoes

30ml tomato paste

750g frozen creamed spinach, thawed

250g thick cream cheese

60ml grated Parmesan cheese

salt and pepper

6-8 lasagne sheets

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How to prepare:

Heat the oil in a saucepan and fry the onion, garlic, celery and carrot.

Cook gently for 5 minutes.

Add the tomatoes and tomato paste.

Simmer until vegetables are soft and sauce has slightly thickened.

Combine the spinach and cream cheese and mix until smooth.

Stir in 45ml of the Parmesan cheese and season well.

Place a layer of lasagne sheets on the base of an oven proof dish.

Add half the tomato mixture, then half the spinach mixture.

Add another layer of lasagne sheets and top with remaining tomato sauce then spinach mixture.

Sprinkle with the remaining Parmesan cheese.

Bake at 180°C for 30 minutes until golden brown. Stand for 10 minutes before serving.

Recipe supplied by The Star, Angela Day.

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