



Recipe by Shannon Bennett

# Smoky beef ragout and pumpkin lasagne

I love to make this dish a day in advance as the flavour only gets better overnight, says Shannon.

## Ingredients

- ¼ cup (60ml) olive oil
- 600g good-quality beef mince
- 1 large onion, finely chopped
- 6 rashers smoked streaky bacon, roughly chopped
- 3 garlic cloves, crushed
- 3 sprigs rosemary, leaves picked and chopped, plus extra sprigs to serve
- ¾ cup (180ml) red wine
- 2 cups (500ml) tomato passata
- 1½ cups (375ml) beef or chicken stock
- 1½ cup (200g) butternut pumpkin, skin and seeds removed, coarsely grated
- ¼ cup (40g) green olives, pitted, roughly chopped
- 2 cups (500g) smooth ricotta
- 1/3 cup (80ml) milk
- 1/3 cup (25g) parmesan, finely grated, plus extra
- 300g gluten-free lasagne sheets
- 1 cup (100g) mozzarella, grated
- 1 ball (200g) fresh buffalo mozzarella, drained and sliced

## Method

Preheat the oven to 210°C.  
Heat 2 tbs olive oil over a medium heat in a large heavy based saucepan. In batches, add mince and brown well for 8 minutes, breaking up larger pieces with a wooden spoon, or until excess liquid has evaporated. Remove with a slotted spoon and set aside.

In the same pan, heat remaining olive oil over medium heat. Add onion, bacon, garlic and rosemary. Season. Cook for 5 minutes, stirring regularly, or until soft. Return meat to the pan, add wine and simmer for 5 minutes until reduced by half.

Add passata, stock, pumpkin and olives, then stir to combine. Bring to the boil, then turn down to a simmer. Partially cover pan and simmer for 30 minutes or until sauce has thickened and flavours have developed.

### *How to prepare pumpkin*

Meanwhile, whisk together ricotta, milk and parmesan in a bowl, season. Set aside.

Grease an 8-cup (2-litre) capacity baking dish. Layer dish with lasagne sheets, sauce, ricotta mixture and grated mozzarella to make three layers. Top with slices of buffalo mozzarella. Sprinkle with extra parmesan. Cover with a lightly greased piece of foil.

Bake for 45 minutes, then remove foil and cook for a further 20 minutes or until golden and beginning to crisp around edges. Scatter with extra rosemary to serve.



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