

**SUMMER LASAGNE**

**serves 6-8**

Lighter than many lasagnes it is perfect in a summer that isn't so hot.

- Ingredients**
- 150g (6oz) fresh lasagne sheets made with 1 egg + 100g (4oz) flour
  - 200g (7oz) fresh spinach
  - 250g (9oz) ricotta
  - 100 (4oz) smoked bacon
  - 30g (1oz) grated parmesan
- sauce*
- 1 onion
  - 2 garlic cloves
  - 2 tbs olive oil
  - 500g (1lb) mince pork
  - 150ml (5 fl oz) white wine
  - 1 x 400g tin chopped tomatoes
  - 2 tbs chopped fresh oregano
  - salt and pepper

**Method**

*First make the sauce.* Chop the onion and garlic and cook in a sauté pan until softening. Add the minced pork, turning up the heat, and fry to break up the meat. Now add the wine and let it almost evaporate before adding the tomatoes and herbs. Season well with pepper and salt and simmer for 30 minutes.

Wash and cook the spinach in the water clinging to the leaves until wilted. Drain and roughly chop. Slice up the bacon into bits. Cook the lasagne in boiling salted water until al dente. Drain and leave in a bowl of cold water until ready to use.

*To assemble the lasagne* spoon a little sauce on to the bottom of a oven to tableware lasagne dish. Drain the cooked lasagne and cover the base with a layer. Add another layer of lasagne and then add teaspoonfuls of spinach and ricotta plus a sprinkling of bacon. Add another layer of lasagne and sauce and then lasagne and spinach, bacon and ricotta. use up all the ingredients in this way finishing the top layer with the spinach topping. Dust with parmesan.

Bake at 200C (400F, gas 6) for 20 minutes. In an Aga, place in the middle of the ROASTING OVEN for 20 minutes. Leave to settle for 10 minutes before serving warm.