

# Summer Lasagne

Linda McCartney

Serves 6

## Ingredients

2 lb (1kg) small courgettes, sliced and steamed for 2 minutes  
sea salt and freshly ground pepper to taste  
large handful of fresh basil, chopped  
8oz (250g) cottage, ricotta, feta or soft goat's cheese, cubed or crumbled if necessary  
8 oz (250g) no-cook lasagne  
½ pint (300gsm) béchamel sauce  
¼ pint (150ml) crème fraiche or single cream  
2 oz (50g) cheese, grated  
3 free-range egg yolks

For the light tomato sauce:

2 tbs olive oil  
1 small onion, chopped finely  
2 tsp plain flour  
2 lb (1kg) ripe tomatoes, skinned and chopped, or equivalent canned chopped tomatoes  
2 tbs chopped fresh parsley  
sea salt to taste

## Method

First make the tomato sauce - Heat the oil in a saucepan, add the onion and cook over a low heat, covered, for 8-10 minutes or until softened. Stir in the flour and cook gently, uncovered, for 1 minute. Stir in the rest of the sauce ingredients and mix well. Simmer gently for 20 minutes, stirring occasionally. Add a little water as necessary to prevent the sauce from sticking (the finished consistency should be quite thick).

Moisten the bottom of an ovenproof dish with a little tomato sauce. Make a layer of sliced courgettes and season with the salt and pepper. Sprinkle some chopped basil over them. Cover with slices of cheese and moisten with a little more tomato sauce. Cover with strips of lasagne. Continue making these layers until all of the ingredients are used up, ending with a layer of lasagne.

Heat the béchamel gently and stir in the crème fraiche or single cream. Mix in the grated cheese until it melts, and season to taste. Off the heat, beat in the free range egg yolks. Pour the sauce over the top lasagne layer and bake at 180 Celsius/ 375 Fahrenheit/Gas Mark 5 for 1 hour or until the topping is deep golden and set.

