

# BUTTERNUT SQUASH LASAGNE

## Spiral Expert



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**Preparation :** 15 min - **Resting :** - - **Cooking :** 30-45 min - **Equipment :** Spiral Expert, Fusilli cone

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### **Ingredients :** 4 PEOPLE

- 300 g frozen spinach - 1 butternut squash neck (400g), peeled - ¼ tsp crushed red chili flakes - 250 g fresh whole milk ricotta - 1 large egg, beaten - 50 g plus 1tbsp grated Parmesan - 3 tbsp basil pesto - 50 g grated extra mature cheddar cheese - freshly ground black pepper

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1. Preheat the oven to 220°C. Thaw and squeeze the spinach to remove excess moisture.
2. Spiralize the butternut squash using the FUSILLI cone. Cut into shorter lengths.
3. Layer a third of the squash in base of a buttered 20cm baking dish; sprinkle with chili flakes. Top with half the spinach.
4. Combine the ricotta, egg, 50g Parmesan and ¼ tsp pepper. Spread half the ricotta mixture over the spinach and dot with half the pesto. Repeat the layering finishing with a layer of squash; sprinkle with the remaining chili flakes. Scatter the cheddar and remaining Parmesan over the top.
5. Cover with foil and bake 30-45 minutes until the squash is tender. Brown under a hot grill, if desired.

CS 4200 XL ■

CS 5200 XL ■

CS 5200 XL Premium ■

Patissier Multifunction ■

Spiral Expert Kit (optional) ■

