VEGETABLE LASAGNE

**Ingredients**
- 1 large eggplant
- 2 medium zucchinis
- 400 grams pumpkin cut into 2.5 cm cubes
- 1 large onion, sliced and chopped into 2.5 cm squares
- 2 cloves garlic, crushed
- 1 small jar passata (or home made tomato sauce)
- 3 leaf of Silverbeet, torn
- 3 Tbs fresh herbs, e.g. Oregano, thyme, parsley, basil
- 3 Tbs olive oil
- 1 pkt lasagna sheets
- 1 cup mozzarella, grated
- 50 grams pitted black olives, chopped (optional)
- Salt and fresh black pepper
- 5 Tbs parmesan, grated

**Cheese sauce ingredients**
- 40 grams plain flour
- 40 grams butter
- 600 ml milk
- 1 bay leaf
- ¼ tsp nutmeg
- 3 Tbs parmesan, grated
- Salt and fresh black pepper

**Method**
Slice the eggplant and zucchini into 2.5 cm cubes, leaving the skins on. Place these in a roasting tin with the pumpkin and onion. Sprinkle with the crushed garlic, Silverbeet leaves and olive oil and roast in a medium oven for 30-40 minutes or until the vegetables are toasted brown at the edges. Stir in the fresh herbs.

Meanwhile make the cheese sauce by placing the butter in a saucepan and stirring in the flour when the butter has melted. Cook for 1 minute, then gradually add the milk and bay leaf, whisking all the time. When the sauce thickens add the nutmeg, parmesan and a shake of salt and pepper. Remove from heat and let stand.

Into a baking dish pour one quarter of the cheese sauce, followed by one third of the vegetable mixture. Pour over one quarter of the passata (or tomato sauce) and sprinkle a handful of grated mozzarella. Follow this with a single layer of lasagna sheets. Repeat this process, ending up with a final layer of cheese sauce and a good sprinkling of grated parmesan.

Place the dish in the oven and bake for 45 minutes or until the top is crusty and golden. Depending on the lasagna sheets used (i.e. Instant or original); you may need to bake for up to 1 hour 15 minutes.

Serve with salad.