

ELIZABETH

MEATYARD

EXCLUSIVE RECIPES, QUICK, EASY, DELICIOUS...



Cheese and Prosciutto Lasagne



It's a long list of ingredients but this recipe is very quick to prepare, I promise.

Set the oven to 160c and use an oven dish that's suitable for lasagne.

Sauté the celery, onion, oregano, garlic, prosciutto for approx 5 minutes.

Add cream, wine and pesto, and heat through. Set aside.

Lay the first lasagne sheets in your oven dish slightly overlapping. Cut the Reblochon cheese into pieces and dot over the lasagne sheets (you will need to divide for 3 layers).

Pour over 1/3 of your sautéed prosciutto mix. Now another layer of lasagne and repeat the process. Add a final layer of lasagne sheet with the last 1/3 of reblochon and prosciutto mix. Then bake in the oven for about 25 minutes.

The cherry tomatoes should now be placed in the frying pan with some hot olive oil a

tablespoon of balsamic vinegar and teaspoon of soft brown sugar and a little Maldon salt and course ground black pepper.

Gently Sauté for about 10 minutes. The tomatoes should keep their shape and you should have a wonderful balsamic dressing to drizzle .

To serve

Cut a portion of your lasagne and top with the tomatoes and a few shavings of parmesan. Drizzle a little of the balsamic oil from your pan. Serve with a green salad.

FOR 4-6 PEOPLE YOU WILL NEED:

- 1 pkt fresh lasagne (just to make it even easier)
- Small carton double cream
- 1pkt Reblochon cheese
- 1pkt prosciutto bacon, chopped
- ½ pkt of celery diced with leaves
- 1 pkt fresh oregano chopped
- ½ glass white wine (dry)
- 1 small red onion diced
- 2 cloves garlic chopped
- 1 tbsp fresh pesto
- Salt and pepper to taste
- Approx 4 cherry tomatoes per person
- Extra virgin olive oil
- Balsamic vinegar
- Tsp soft brown sugar
- Green salad to serve

Elizabeth Meatyard writes exclusively every month for LIVING WITHIN, sharing recipes that you can cook and eat, day in, day out.

When she's not writing, Elizabeth runs a catering company, From Me To You, based in Surrey.