



Paul Mathew Vineyards

Wild Mushroom Lasagna **Pair with PMV Pinot**

Ingredients

- 3 tblspn butter
- 1 tblspn olive oil
- 1 large white onion, chopped
- 2 garlic cloves, finely minced
- 2 bay leaves
- 2 ¼ pounds wild mushrooms, chopped
- 1 cup veggie stock
- 1 tablespn tomato paste
- 12 oz. pack fresh lasagna sheets
- 3 cups fontina cheese, grated
- ½ cup finely grated parmesan cheese
- Sea salt and fresh ground black pepper

Bechamel Sauce

- 3 tblspn butter
- 2 tblspn all purpose flour
- ¼ teaspn ground nutmeg
- 3 cups full fat milk

Directions

Sauce-

Put butter in saucepan and melt over medium heat. When the butter sizzles, stir in flour and nutmeg and cook for 1 minute, stirring constantly. Remove from heat and pour in milk whisking constantly. Return to heat on low and cook 5 minutes until sauce is smooth and creamy.

Preheat oven to 350°F. Put butter and oil in a skillet set on high heat and add onion, garlic and bay leaves. Cook for 5 minutes until onion has softened and turned opaque. Add the mushrooms, reduce heat and heat to medium, reduce heat to medium and cook for 15 minutes, stirring occasionally until mushrooms are evenly cooked. Add stock and tomato paste and increase heat to high. Simmer rapidly until liquid has reduced by half. Season with Salt & pepper.

Line bottom of an oiled baking dish with lasagna sheets. Spread over a third of the sauce. Add one-third of the mushrooms and grated cheese. Repeat process and finish with a sheet of lasagna . Spoon over the remaining sauce and sprinkle with parmesan. Bake in preheated oven for 45 minutes, until golden brown and bubbling. Leave to rest for 10 minutes before serving.

Serves 8

- Taken from Market Vegetarian Cook Book