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Meatball Lasagne

Meatball lasagne is simple, easy and delicious – the ultimate TV dinner and great for watching the Olympics: prepare your lasagne the night before and bake for 40 minutes during the first and, at half time, remove the foil cover and cook for a further 10 minutes until the start of the second half. **Scorchio!**

- 500g Squisito Tuscan Meatballs
- 250g fresh Squisito or dried lasagne sheets soaked in water for 5 minutes
- 150 ml double cream
- 500g ricotta cheese
- 120g freshly grated Parmigiano
- 250g mozzarella, peeled
- 50g freshly grated Parmigiano Reggiano or Grana Padano
- 3-4 tps of Squisito Rocket or Pesto Genovese blobbed over the bechamel
- 350g passata (see storecupboard recipe)

Beat together the cream, ricotta, Parmigiano and mozzarella, then season. Drizzle a quarter of the passata into the base of a large oiled baking dish, then cover with one third of the lasagne sheets. Cut the meatballs roughly in half and top lasagne with half the meatballs in sauce and dot one third of the cheese mixture between them and blob with pesto. Drizzle over quarter of the passata. Then layer one third of the lasagne, the remaining meatballs and one third of the cheese. Drizzle with a quarter of the passata, top with the remaining lasagne, then the remaining passata and finally the cheese (It will look a mess at this stage but don't panic). Drizzle over 1 tbsp oil and cover with oiled foil. Bake at 200°C/400°F/Gas Mark 6 for 45 minutes.

Remove the foil and cook for a further 10-15 minutes then rest for 10 minutes before cutting. Serves 4-6.

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