

## Pumpkin, Prosciutto and Parmesan Lasagne

*(from Cold-Weather Cooking)*

### Pumpkin filling:

1/2 cup unsalted butter  
6 leeks, trimmed, rinsed well, and minced  
4 cups pumpkin puree, fresh or canned  
1/2 cup dry white wine  
Salt and freshly ground black pepper to taste

### Bechamel:

1/2 cup unsalted butter  
6 Tablespoons unbleached all-purpose flour  
2 cups Chicken broth, at room temperature  
2 cups light cream, at room temperature  
1 cup freshly grated Parmesan cheese  
1/2 teaspoon grated nutmeg  
salt and freshly ground white pepper, to taste  
3 large eggs, at room temperature, lightly beaten

### For assembly:

1 1/4 pounds lasagne noodles, cooked al dente and drained\*  
8 oz thinly sliced prosciutto  
1/4 cup fresh sage, torn into irregular pieces  
1 1/2 cup freshly grated parmesan cheese  
2 cups walnut pieces, lightly toasted

1. Preheat the oven to 350 F. Butter a 15x10 baking pan (I used a 13x10 with 2" sides to accommodate 4 layers)
2. Prepare the pumpkin filling: melt the butter in a large skillet over medium heat. Add the leeks and saute, stirring occasionally, until very tender, about 15 minutes. Stir in the pumpkin and the white wine and cook, stirring 2 minutes. Remove from the heat and season with salt and pepper. Set aside.
3. Prepare bechamel: melt the butter in a medium saucepan over medium-high heat. Add the flour and whisk until smooth. Cook, stirring constantly, 1 minute. Gradually, whisk in the chicken broth, then the light cream: cook, stirring constantly, until smooth and thickened. Stir in the parmesan cheese and season with nutmeg, salt and white pepper. Stir 1/2 cup of the hot sauce into the beaten eggs in a small bowl, then stir the egg mixture into the remaining sauce. Cook a couple minutes longer, stirring constantly, then remove from the heat.
4. To assemble the lasagne, make a layer of the lasagne noodles in the prepared casserole and top with half the sliced prosciutto and one-third of the bechamel. Scatter half the sage leaves, evenly over the top. Cover with another layer of noodles, then all the pumpkin, 1 cup of parmesan and 1 cup of walnuts. Make another layer of lasagne noodles and top with the rest of the prosciutto, another third of the bechamel and the remaining sage. Make a final layer of noodles and

top with remaining bechamel, walnuts and parmesan.

5. Bake the lasagne in the oven until lightly browned and bubbling, 50 to 60 minutes. Let cool 10 minutes before cutting and serving. Serves 12.

\* I used a box of the Barilla no-boil lasagne noodles. I lightly covered the bottom of the lasagne pan with bechamel before placing the noodles in the pan. it was my first time using the dehydrated lasagne noodles and have since read that soaking the noodles in a bit of water rehydrates them so that they don't absorb too much of the liquid when baking. Bon Appetito!!!