

Lasagna with Eggplant Caviar & Grilled Sweet Red Peppers

By Ricardo Larrivé

Serves 4 to 6

Preparation time: 20 minutes

Cooking time: 1 hour & 30 minutes

Not so long ago, all lasagna were the same. Nowadays, layer still follows layer, but they're always different. Neither are they as thick as before, and they're more varied and subtle. In my recipe, everything is easy to prepare. Of course, you must take the time to cook the eggplants and grill the sweet peppers. Grilled peppers bought in jars, especially when out-of-season peppers are expensive, can replace the fresh ones.

Ingredients:

3 sweet red peppers
2 eggplants
salt and pepper
4 cups (1 L) tomato sauce, homemade or store-bought
9 lasagna noodles, cooked
½ cup (125 mL) fresh basil, minced
6 ½ oz (200 g) mozzarella, sliced

Method:

Place rack in top of oven. Preheat oven to broil.

Cut peppers in half, seed and place on cookie sheet, skin side up. Grill peppers under broiler until skin darkens. Place peppers in an airtight container and cool. Remove skin and set aside.

Place rack in centre of oven and preheat to 350°F (180°C). Prick eggplants with a fork and place on a cookie sheet. Cook in oven for about 1 hour. Cool and cut in half, lengthwise. Using a spoon, remove flesh and mash in blender or with a potato masher. Season with salt and pepper. Set aside.

To make the lasagna, cover bottom of an 11x7 inch (28x18 cm) pan with half of the tomato sauce. Lay three pasta strips on top of the sauce. Cover with sweet peppers and basil. Place three more strips and cover with the eggplant caviar. Place last three strips on caviar and top with the remaining tomato sauce. Cover with cheese.

Cook in oven for about 20 minutes at 350°F. Brown under broiler.

What to drink?

A red Italian from the Friuli region will make a tasty companion.

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