



Recipe from the 2010 Michigan Wine Celebration

Asparagus, Goat Cheese & Roasted Red Pepper Lasagne

From Sandhill Crane Vineyards

Ingredients:

2 tablespoons butter
1 medium onion, finely chopped
2 garlic cloves, minced
3 tablespoons all purpose flour
1 1/2 cup milk
1/2 cup heavy cream
salt and pepper to taste
3/4 pound asparagus, lightly steamed
1 red pepper, roasted & julienned
1 cup ricotta cheese
8 ounces goat cheese
1 1/2 cups mozzarella cheese
1/2 cup shredded Parmesan cheese
1 package lasagne noodles

Directions:

Make the béchamel sauce: Melt butter in heavy medium saucepan over medium-low heat. Add onion and garlic and sauté onion until translucent, about 8 minutes. Add flour and cook 2 minutes, stirring occasionally. Gradually whisk in milk. Simmer until mixture thickens, stirring constantly, about 2 minutes. Remove from heat. Season with salt and pepper.

Mix together the ricotta and goat cheese. Precook the lasagne noodles. Assemble the lasagne: Spray a 8-inch square pan with nonstick coating. Place a layer of noodles on the bottom of the pan, followed by béchamel sauce and 1/2 of the asparagus & red peppers. Place another layer of noodles, followed by a layer of the ricotta/goat cheese mixture. Follow with the remaining noodles, béchamel sauce, the rest of the veggies, and sprinkle mozzarella and goat cheese on the top.

Bake at 375 F for approximately 45 minutes (until top is golden brown and lasagne is bubbly).