



SEASONS AT HIGHCLERE



GARDENING, GROWING, AND COOKING THROUGH THE YEAR
AT THE REAL DOWNTON ABBEY

THE COUNTESS OF CARNARVON

RIZZOLI
BY YORK



Wild Mushroom Lasagne

The meatiness of mushrooms is an excellent alternative to meat, but there is no need to pretend they are meat, they are a compelling ingredient in their own right. My husband, like his mother and great-grandparents, have always enjoyed cream, but I would recommend a good walk before you sit down to lunch to enjoy this.

INGREDIENTS

100g (3½oz) unsalted butter,
plus 1 tbsp for the mushrooms,
plus extra for greasing the dish
60g (2oz) plain flour
1.2 litre (40fl oz) full fat milk
Pinch freshly grated nutmeg
284ml (10fl oz) double cream
3 tbsp flat-leaf parsley,
roughly chopped
75g (3oz) Parmesan, grated
1 tbsp olive oil
600g (1lb 5oz) mixed wild
mushrooms, thickly sliced
1 garlic clove, crushed
50ml (2fl oz) dry white wine
25g (1oz) dried porcini mushrooms,
soaked in 100ml (3½fl oz)
vegetable stock
300g (10oz) fresh lasagne sheets
Salt and freshly ground
black pepper

PREPARATION TIME 30 mins, plus chilling time

COOKING TIME 30 mins **SERVES** 6-8

Preheat the oven to 200°C/400°F/Gas mark 6.

Melt the butter in a pan over low heat and add the flour. Stir for 1 minute, then, continuing to stir, slowly add the milk, a little at a time, until smooth and thick.

Season with salt, pepper and nutmeg, stir in the double cream, parsley and 30g (1oz) Parmesan. Remove the pan from the heat and allow to cool to room temperature.

Heat 1 tablespoon of butter and the olive oil in a large, heavy-based frying pan and sauté the mushrooms for 2 minutes.

Stir in the garlic and cook for a further minute. Season with salt and pepper, pour in the wine, porcini and their soaking liquid and cook, stirring continually, until the liquid has evaporated.

Stir this mixture into the flour/milk mixture.

To assemble the lasagne, butter a rectangular oven dish, approximately 25 × 15cm (10 × 6 inch), and cover the bottom with a layer of slightly overlapping lasagne sheets. Top with a quarter of the mushroom sauce, then continue layering the pasta and the sauce, finishing with a layer of sauce. Scatter over the remaining Parmesan, cover with cling film and chill for 30 minutes.

Remove the cling film and cook the lasagne for 30 minutes.