



**Miele**

# Pumpkin, ricotta and pinenut pasta bake

By Miele

**30 minutes**

Preparation Time

**1 hour 5 minutes**

Cooking Time

**9 serves**

Serves

## INGREDIENTS

1.2 kg pumpkin, peeled and thinly sliced  
2 tbsp olive oil  
Salt flakes and pepper, to taste  
1 cup sage leaves, roughly chopped  
50 g pine nuts  
40 g butter  
1 leek, thinly sliced  
500 g fresh ricotta  
60 g parmesan, finely grated  
125 ml (½ cup) cream  
¼ tsp freshly ground nutmeg  
375 g fresh lasagne sheets, homemade or store bought  
200 g fresh mozzarella ball, thinly sliced

## Miele accessories

Universal tray

## METHOD

1. Preheat the oven on Fan Grill at 200°C.
2. Place the pumpkin on a universal tray and drizzle with the oil. Season to taste.
3. Place the tray on shelf level 4 and cook for 18 minutes, or until the pumpkin is cooked through and golden.
4. Add the sage and pine nuts to the tray and toss with remaining oil. Grill for an additional 2 minutes.
5. Meanwhile, melt the butter in a saucepan over medium heat, induction setting 6, add the leek and cook for 10 minutes, or until soft.
6. Combine the ricotta, parmesan, cream, and nutmeg in a bowl. Season to taste. Add the cooled leek.
7. Place a small amount of the pumpkin and sage mixture into the base of a large baking dish and cover with a layer of pasta sheets.
8. Spread some of the ricotta mixture over the sheets and top with more pasta sheets. Continue to layer in this way until you reach the top of the dish (aim for 3 layers each of pumpkin and ricotta).
9. Top with the ricotta mixture and sliced mozzarella.
10. Place into the oven on Moisture Plus with Fan Plus at 160°C with 3 manual bursts of steam. Release the first burst of steam at 5 minutes, the second burst of steam at 15 minutes and the third at 25 minutes. Cook for 45 minutes in total.
11. Serve as a side dish or with a salad for a light meal.

## Alternative appliance methods

### Combi steam oven

1. Place into the combi steam oven and create a user programme:

Step 1: Select Combination Mode + Fan Plus at 180°C + 35 minutes + 80% moisture

Step 2: Select Combination Mode + Grill setting 3 + 10 minutes + 30% moisture

Step 3: Save programme

## Hints and tips

- This dish can also be cooked using Automatic Programmes; Select Bakes & Gratins / Pasta Bake.