

🍴 CREAMY PUMPKIN LASAGNA 🍴

Prep Time: 30 min | **Cook Time:** 30 min | **Servings:** 6 | **Difficulty:** Medium | **Diet:** Vegetarian/Seasonal



Ingredients

For the lasagna:

- 1 package of fresh lasagna sheets
- 900 g pumpkin, peeled and cleaned
- 600 g mixed mushrooms
- 2 packages of Brie cheese
- 2 garlic cloves
- Fresh rosemary
- Extra virgin olive oil, as needed
- Salt and black pepper
- Grated Grana Padano cheese

For the béchamel sauce:

- 1 liter milk
- 100 g flour
- 10 g butter
- A pinch of nutmeg
- Salt and pepper

How to make step by step

1 - Cook the pumpkin

- Cut the pumpkin into small cubes
- In a large pan, heat a drizzle of extra virgin olive oil with one garlic clove and a few rosemary sprigs
- Add the pumpkin, cover with a lid, and cook on low heat for about 15–20 minutes, until soft and tender
- Season with salt and black pepper, then remove from heat

2 - Sauté the mushrooms

- In another pan, heat a little olive oil with a garlic clove
- Add the mixed mushrooms, season lightly with salt and cook until tender and any excess liquid has evaporated
- Set aside

3 - Prepare the béchamel sauce

- In a small saucepan, melt the butter over medium heat
- Add the flour and stir to form a smooth mix
- Gradually pour in the warm milk while mixing continuously to avoid lumps
- Continue stirring until the sauce thickens into a creamy consistency
- Turn off the heat, then season with salt, pepper, and nutmeg

4 - Combine pumpkin and béchamel

- Divide the cooked pumpkin in half
- Mash one half with a fork and mix it into the béchamel sauce for extra flavor and a beautiful golden color
- Keep the other half as cubes for layering

5 - Assemble the lasagna

- In a baking dish, spread a thin layer of pumpkin béchamel on the bottom
- Add a layer of lasagna sheets, then more béchamel
- Scatter over some pumpkin cubes, sautéed mushrooms, and chunks of Brie
- Sprinkle with grated Grana Padano
- Repeat the layers until all ingredients are used, finishing with a generous layer of béchamel and Grana Padano on top

6 - Bake to perfection

- Bake in a preheated oven at 180°C (350°F) for about 30 minutes, until golden, bubbling, and irresistibly creamy
- Let rest a few minutes before serving
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👉 Video recipe: www.youtube.com/watch?v=REUZbIrYNtc

💡 Tips & Variations

✓ **Save Time:** Assemble the lasagna up to a day in advance, cover it, and refrigerate. When ready to serve, bake it as directed. It's even better when the flavors have had time to blend.

✓ **Cheese alternatives:** Use mozzarella, fontina, or a mild taleggio for a similar creamy texture. For a lighter option, try ricotta or a mix of ricotta and parmesan. For a lactose-free version use gorgonzola cheese.

✓ **More seasonal:** Top the lasagna with crispy rosemary leaves for a fall-inspired crunch. It's perfect for cozy dinners, autumn gatherings.