



LEBANESE SEVEN SPICE LAMB & SPINACH LASAGNE

A beautifully aromatic Middle Eastern inspired lasagne with warming spices and a dose of greens



6 servings



35 minutes

Ingredients.

- 3 tbsp olive oil, plus extra, to drizzle
- 500g lamb and/or beef mince
- 2 onions, chopped
- 4 garlic cloves, chopped
- 4 tsp Baharat seasoning
- 1 cinnamon stick
- 2 x 400g tin of chopped tomatoes
- 1-2 tbsp red wine vinegar
- 1 bay leaf
- 300g dried lasagne sheets
- 400g baby spinach
- 250g ricotta cheese
- 2 x 125g ball mozzarella, torn into small pieces
- 1 tsp za'atar
- 60g grated Parmesan

Instructions.

Heat a large, wide pan over a medium-high heat and warm a tablespoon of oil. When hot, season the mince and add to the pan, frying for 5-6 minutes until it's brown, then add the onions and garlic and keep frying for another 8-10 minutes until the onions have softened.

Add the Baharat spices and cinnamon stick and once they're warmed through, add the tomatoes, vinegar and bay leaf. Fill the empty tomato tin with water and add that too, season and simmer for 45 minutes until the sauce is rich but still quite wet.

Meanwhile, wilt the spinach in a pan, then transfer to a sieve to drain. Preheat the oven to 200C/ 180C fan/400F/gas 6.

Spread a quarter of the meat across the bottom of a large, oven-proof lasagne dish, followed by a third of the pasta, then a third of the spinach. Repeat until all the ingredients have been used, finishing with the meat. Spoon over the ricotta and dot with the mozzarella pieces. Sprinkle with the Parmesan, za'atar and drizzle with a little oil, then bake in the oven for 35-45 minutes until bubbling and golden. Serve with a salad on the side.

Drinks Pairing.

Moët & Chandon Brut Imperial