



“RED GURNARD IN A RICOTTA AND SPINACH LASAGNE” SERVED WITH PAWEL KWAK



Ingredients (4 persons)

- sufficient lasagne sheets to cover your baking dish three times
- salt
- 500g young spinach leaves
- 500g fillet of red gurnard
- 1 peeled shallot, sliced thinly
- olive oil
- ½ l tomato sauce
- freshly ground pepper
- 300g ricotta cheese
- 2 cloves of peeled garlic, chopped finely
- 100g grated mozzarella cheese

Preparation

Cut the lasagne sheets to the size of your baking dish (if you have a large dish, you can arrange the sheets so that they overlap one another). Blanch them for about 5 minutes in plenty of boiling, lightly salted water. Take them out with a skimmer and unfold them on a kitchen towel. Wash the spinach. Cook it for 3 minutes in just a little bit of water under a lid. Drain the spinach. Rinse it in cold running water to preserve the green colour. Drain once more. Make sure the fillets of red gurnard are properly skinned and boned. Cut them lengthwise into three.

Fry the thinly sliced shallot for 2 minutes in a tablespoon of olive oil. Add the tomato sauce. Reduce this mixture to 3/4th of its volume. Season with some salt and pepper.

Also stir a bit of salt and pepper through the ricotta cheese. Roughly chop the spinach and stir in the finely chopped cloves of garlic.

Grease the baking dish with a lick of oil. Arrange a layer of lasagne in the dish. Spoon about half a cm of spinach over it. Arrange another layer of lasagne and spread out half of the ricotta cheese. Divide half of the fillets of fish over this layer of ricotta. Sprinkle some freshly ground pepper and a pinch of salt over it and repeat the whole procedure: sheet of lasagne, spinach, ricotta and fish. Cover the whole with a last layer of lasagne.

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Put this lasagne dish in the fridge over night so that it can set. Now you can, on the following day, easily divide it into portions. Put these portions separately from one another in a large baking dish greased with plenty of oil. Pour the tomato sauce between and around the separate portions and sprinkle the grated mozzarella over it.

Preheat the oven at 180° C. Place the dish for about twenty minutes in the preheated oven. If, after these twenty minutes, the cheese hasn't yet coloured enough, put it under the oven grill for another minute.

Pauwel Kwak with red gurnard.
Spinach, ricotta cheese and red gurnard: all smooth and soft. Pauwel Kwak: seductive, fruity malt, a bit of caramel, almost toffee, a hint of roasted almonds. Here, you simply cannot go wrong: this is the story of Jack and Jill, the perfect match.

