

Source: <https://juls-kitchen.substack.com/p/lasagna-with-roasted-squash-taleggio>

Lasagna with roasted squash, taleggio, and guanciale

Serves 8

INGREDIENTS for the roasted squash

- 1 kg butternut squash, seeds removed, cut into 1cm cubes
- ⅓ cup/80 ml extra virgin olive oil
- ½ teaspoon fine sea salt
- Grated nutmeg
- 2 sprigs of sage
- 2 sprigs of rosemary

INGREDIENTS for the Homemade lasagne sheets

- 160 grams 0 flour, or all-purpose flour
- 40 grams semolina flour
- 2 eggs
- 1 teaspoon extra virgin olive oil
- 1 pinch salt
- a handful of young sage leaves

INGREDIENTS for the Béchamel sauce

- 60 grams of all-purpose flour
- 60 grams unsalted butter
- 1 l whole milk
- 1 teaspoon fine sea salt
- Grated nutmeg

Other ingredients

- 200 grams guanciale, or pancetta, diced
- 4 sage leaves
- 250 grams taleggio cheese, cubed (see notes on the ingredients for alternatives)
- 100 grams Parmigiano Reggiano, grated
- 30 grams unsalted butter

INSTRUCTIONS

1. Prepare the roasted squash. Preheat the oven to 200°C (400 degrees F).
2. Collect the cubed squash in a bowl, drizzle with the olive oil, and dress it with salt and nutmeg. Stir to evenly distribute the dressing, then pour the cubed squash onto a large, rimmed baking sheet. Use a spatula to pour all the oil from the bowl.
3. Shake the baking sheet to distribute the squash, then scatter the top with sage and rosemary.
4. When the oven is hot, transfer the baking sheet into the oven and bake for about 1 hour, until the squash is golden, glistening with oil, and cooked through. Set aside. This can be made in advance and kept in the fridge for up to 2 days.
5. Make the homemade lasagna sheets. Pour the all-purpose flour and the semolina flour on a wooden working surface and shape them into a mound with a large well in the centre. Crack in the eggs, then pour in the olive oil and add a pinch of salt.
6. Using a fork, stir slowly, starting from the centre and gradually picking up more flour from the edges, whisking as if you are beating eggs for an omelette. When the dough turns crumbly, switch to kneading with your hands.
7. Continue kneading the ball of dough until the gluten starts to develop, as this will render the sheets of pasta stronger. When the ball of dough is smooth, silky, and no longer sticky, wrap it in plastic wrap, or cover it with a bowl, then let rest for 30 minutes at room temperature before using it.
8. Prepare the béchamel sauce. Melt the butter in a saucepan over medium heat. When melted, spoon in the flour and whisk for a few minutes until golden. You should smell a

nice toasted aroma. Pour the cold milk in a thin stream, stirring constantly with a whisk to avoid lumps.

9. Cook the béchamel sauce for a few minutes, still stirring constantly, until thickened. Your whisk should leave visible trails in the sauce.
10. Season with salt and grated nutmeg. Cover with plastic wrap and set aside.
11. Now prepare the lasagne. Preheat the oven to 200°C (400 degrees F).
12. In a large pan, collect the guanciale and the sage leaves, then cook on medium flame until the guanciale is golden and crisp. Set aside.
13. Roll out the dough into paper-thin sheets of pasta. If you want to laminate the lasagna pasta sheets with sage, to enhance the aroma, follow the procedure illustrated in this post on the blog. Leave the pasta sheets on a tablecloth dusted with semolina flour.
14. Have all the other ingredients ready nearby. If the béchamel sauce is cold, reheat it until warm. Grease a 20x30cm (11- x 15-inch) baking dish with butter.
15. Spread some of the béchamel sauce across the bottom of the baking dish, just enough to make a thin, even layer.
16. Now we're going to make 4 layers, so mentally divide all your ingredients into 4 equal parts. Line the bottom of the baking dish with enough sheets of pasta to cover it. Spoon some of the béchamel sauce over the pasta sheets and spread it into a thin, even layer. Scatter the roasted squash, guanciale, and taleggio on top of the béchamel, then sprinkle with grated Parmigiano Reggiano. Cover the béchamel sauce with more sheets of pasta, and repeat for three more layers.
17. Distribute a few slivers of butter over the top.
18. Bake for about 45 minutes or until golden brown and bubbling.
19. Serve immediately, or better yet, let it rest for a few hours, or even better, until the next day, and reheat just before serving.
20. Any leftovers can be kept in the fridge for up to three days. It freezes well, so you can even make the lasagna in advance and freeze it in a try once baked. Thaw in the fridge overnight and reheat it thoroughly in a moderately hot oven before serving.

Notes on the ingredients

Guanciale. Guanciale is an Italian cured meat product prepared from pork jowl or cheeks. Its name comes from guancia, the Italian word for cheek. Yes, this is what you should be using to make carbonara and gricia. Even though it is harder than pancetta, that comes from the pig belly, it can be easily substituted with the same amount of pancetta, if this is what you can find. For a vegetarian version of this lasagna, skip it or substitute it with pan-fried mushrooms (fresh porcini, dry porcini, or chanterelles).

Taleggio. Taleggio is a cow cheese produced in Val Taleggio, an Alpine valley in the Italian region of Lombardy. The smell is strong—stinky we could say—with a robust and complex flavour profile. Expect it to be creamy and buttery. It's great for melting in sauces, gratins, polenta, and savoury tarts. If you cannot find Taleggio, use Fontina or Brie instead.

Butternut squash. Butternut squash—or zucca violina, as it is known in Italy for its violin shape—can be roasted without peeling if the skin is not too thick. This is always my go-to solution as it saves up so much time.

Homemade lasagna sheets. Usually, when I make lasagna at home, I also like to make my own sheets of fresh pasta. Rolling the dough by hand with a pasta machine relaxes me, it is my meditative time. In this recipe, I decided to make them by hand to laminate them with the sage leaves. It gives a surprising flavour note from the first bite. If you don't have time you can use ready-made lasagna sheets.