



## Grilled Vegetable Lasagna with Capers Sauce and Pesto Oil

50ml	olive oil
1	onion, finely chopped
6	garlic cloves, minced
400g	tomato puree
200g	pitted olives, coarsely chopped
2 tblsp	drained capers
1 tin	anchovy fillets
20	leaves fresh basil
	Salt and pepper, to taste
2	garlic cloves, minced
1 pkt	loosely packed basil leaves
250ml	extra virgin olive oil
1 tbsp	salt, or to taste
4	zucchini, cut lengthwise
4	red capsicum, roasted, seeded, and peeled, cut into large pieces
2	medium eggplants cut lengthwise
2	large onions, sliced
50ml	extra virgin olive oil
	Salt and pepper to taste
600g	fresh pasta dough or lasagna sheets
200g	mozzarella, grated
1	egg
1.5l	<b>HACO Cream Sauce</b>

- Heat the olive oil in a large pot over medium-high heat. Add the onion and cook until soft and slightly caramelized, about 6 minutes. Add the garlic and cook for 2 minutes, stirring frequently. Add the tomatoes and the remaining ingredients and simmer until the sauce is thickened and slightly reduced, about 40 minutes. Adjust the seasoning to taste, cover, and set aside.
- Combine the garlic and basil in the bowl of a food processor or blender and process on high while adding the olive oil in a steady stream. Continue to process until well blended, season with salt to taste, and set aside until ready to assemble lasagna.
- In a large shallow bowl, toss the zucchini, bell peppers, eggplants, and onions with the olive oil and salt. Arrange the vegetables in a single layer on 2 lightly greased or non-stick baking sheets. Bake (200°) in the oven, turning the vegetables once, until they are tender, lightly browned, and have released most of their moisture, 5 to 6 minutes per side.
- Combine the **HACO Cream Sauce** 125ml pesto oil and the egg in a medium bowl and set aside. Spoon 125ml of the capers sauce onto the bottom of the prepared baking dish. Cover with a single layer of lasagna noodles, making sure they do not overlap. Top the lasagna with a layer of cream sauce, then a layer of grilled vegetables-eggplants, zucchini, onions, bell peppers, grated mozzarella and a layer of capers sauce. Continue layering the lasagna, with **HACO Cream Sauce**, vegetables, mozzarella, and sauce until all the ingredients have been used, ending with mozzarella. Bake for 20 to 35 minutes at 180°. Remove the foil and continue to bake until the lasagna is bubbling and golden brown, 15 to 30 minutes longer. Let the lasagna rest for 10 minutes before serving, drizzled with some of the remaining pesto oil.