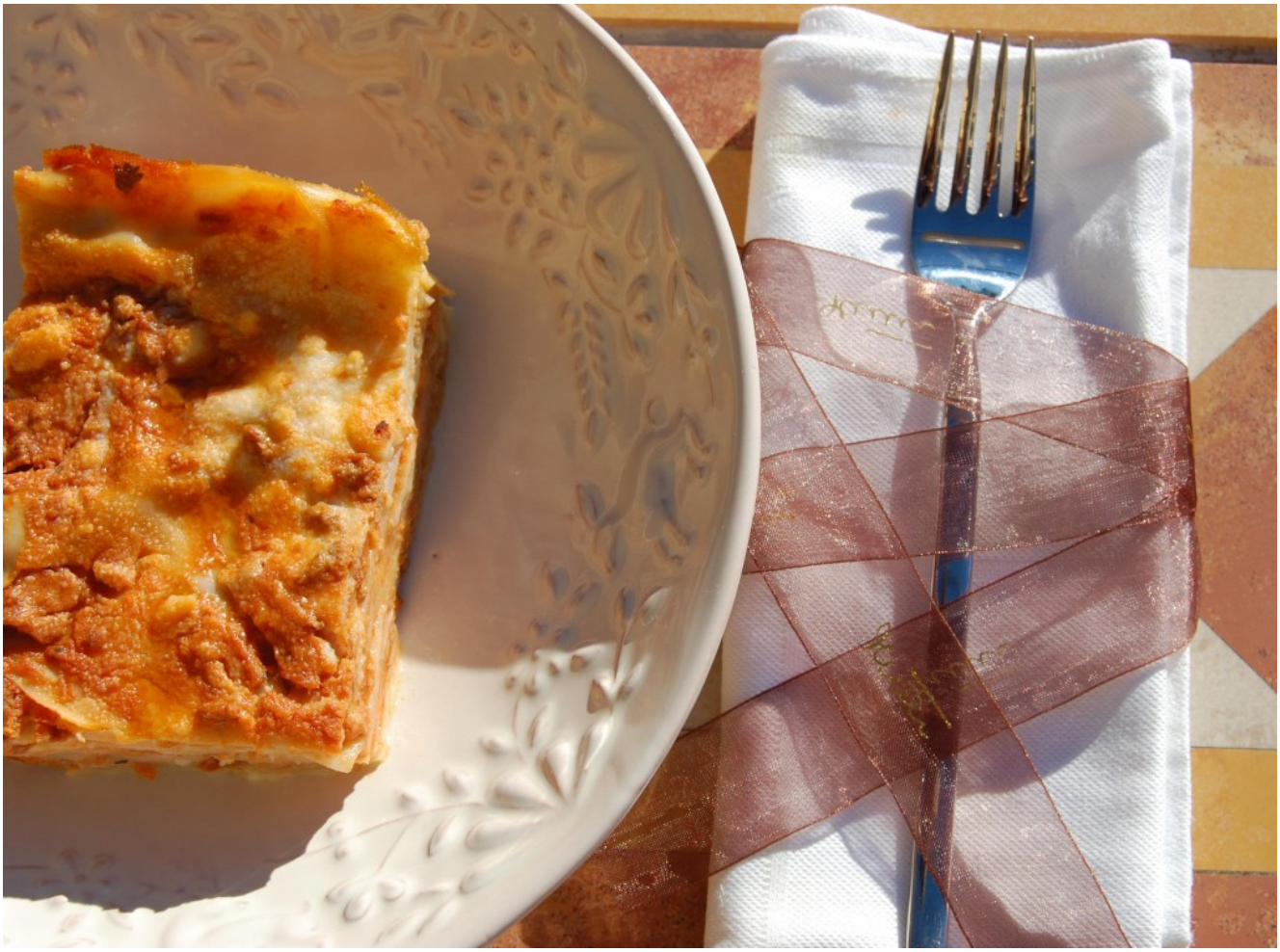
Pumpkin true or not? I’ll cook it for you with the extra virgin olive oil.

Take a pumpkin, the memory of a beautiful vacation, a great recipe that I’ve made more healthy. What comes out of it?

And then it happens, the weather is going to change, and we adapt at the new pace, at the appointment fixed, at the good intentions for the new season….So now after school the kids go home to play, and I feel like drinking a good tea, talking with my friends or sister.

Zucchini and tomatoes have left place in the vegetable garden to cabbage, spinach and fennels. Pumpkins triumph. Kids sowed some pumpkin seed in the vegetable garden with their grandpa. Now, after the summer cares, pumpkins are ready. One of them is really beautiful, ready to turn into the carriage of Cinderella! Too much grandiose to become a Halloween face, we have to choose another pumpkin for that!



I want to share with you a savoury autumn dish “**Lasagne with pumpkin, speck and provola**”.

We have eaten them for the first time when we were in Trentino on holiday. For not Italian people, Trentino is a wonderful region, where Dolomites mountains are. This recipe is so good that when I cook it, that it never exceed anything! In comparison to the original recipe, I have replaced the butter with the extra virgin olive oil, because healthier.

You’ll need:

- 12 sfoglies of fresh lasagna
- 300 g. of pumpkin already cleaning
- 250 g. of milk
- 200 g. of scamorza
- 30 g. of speck
- 3 spoons of extra virgin olive oil
- 50 g. of Parmesan cheese
- 1 small shallot
- salt as required

How to make it:

Put the oil and the slices shallot in a saucepan and cook them over low heat. Add the pumpkin and cook it with the lid. Work the pumpkin with the mixer and then put again the cream in the saucepan. Now add the milk, salty and cook the cream for 5 minutes.

Cut the speck into strips and the cheese into slices. Take a baking pan and cover the fund with some part of cream. Cover with the fresh pasta and cover them with cream of pumpkin using a spoon. Add some pieces of speck and provola cheese slices. Cover with a second layer of pasta and continue again with cream of pumpkin, speck and cheese. Go ahead until you finish your ingredients. Finish off with a single layer of pumpkin cream, abundant grated Parmigiano. Cover the pan with aluminium foil, and bake in a preheated oven at 190° (static) for about 20 minutes. Remove aluminium and put the lasagna under the grill for 5 minutes.
Now your **Lasagne with pumpkin, speck and provola** are ready…..Taste it slow!



As Francesca has put down the dish, two little kids have eaten everything!