

Roasted Sweet Potato Lasagne

serves 8-10

This is a rich and unusual entrée. The flavor combination of sweet caramelized onion and sweet potato, the bite of the fontina cheese, the richness of the cream, and the tenderness of the fresh pasta noodles makes for a great combination.

**1 lb. fresh pasta dough, cut into
2-4" wide long strips**
2 T. olive oil
2 c. onion, 1/2" dice
1-2 tsp. dry sherry
**4 c. sweet potatoes, peeled and
cut into 1/8" thick slices**
2 T. olive oil

1/2 tsp. salt
1/4 tsp. black pepper
1/4 tsp. dried granulated garlic
1 c. shredded fontina cheese
1/2 c. shredded jack cheese
1 c. heavy cream
1/2 c. fresh grated parmesan
1/2 c. fresh minced parsley

Bring a gallon of water to a boil in a large pot. Add 1 tsp. salt. Dip the fresh pasta noodles into the water, 3-4 at a time, for 1-2 minutes. Carefully remove from the water and drain on a sheet pan or counter. Repeat until done. Meanwhile, heat the olive oil in a frying pan on medium high heat. Add the onion and saute' until soft and a rich medium brown, 20-30 minutes. Drizzle a portion of the sherry into the pan when the onions begin to really stick to the pan. This releases the stuck bits and adds a rich flavor to the sauce. Meanwhile, pre-heat the oven to 400°. Toss the sweet potato slices with the olive oil, salt, pepper, and garlic. Spread out single layer on a sheet pan and roast until brown and soft, 15-25 minutes.

Pour a tiny bit of cream in the bottom of an 8 1/2" x 11" baking pan. Place single layers of cooked noodles to cover the bottom. Drizzle a tiny bit of cream on top, then a single layer of sweet potato slices, half of the caramelized onions, half of the fontina and jack, and a third of the parmesan. Repeat again. Add a third layer of noodles, the remaining cream, the remaining parmesan, and the parsley. Bake, uncovered, at 350° for 25-35 minutes, until bubbly and hot.

Serve immediately with your favorite vegetables, a hearty bread, and a light fruit dessert. Enjoy the richness of this feast.