

Picture-perfect recipe

Sweet Potato Lasagna puts delicious new spin on comfort food



Chef Chris Barkshire from Solé restaurant in Waterloo takes Taste readers step by step through this vegetarian entrée.

PHOTOGRAPHY ■ JONATHAN BIELASKI

SWEET POTATO LASAGNA

(6 to 8 servings)

INGREDIENTS

- 1 lb. (450 g) portabello mushrooms, stem removed, sliced
 - 1 lb. (450 g) shiitake mushrooms, stem removed, sliced
 - 1 to 2 leeks, tops removed and sliced
 - 1/2 cup (125 ml) olive oil
 - 1/4 cup (60 ml) roasted garlic, chopped
 - 6 oz. (170 ml) of feta cheese, crumbled
 - 6 oz. (170 ml) mozzarella, grated
 - 2 to 3 large sweet potatoes, sliced thin on mandoline
- Salt and pepper

METHOD

- 1) Brush any dirt off the mushrooms with a pastry brush and slice.
- 2) Remove the dark green tops of the leeks, wash and then slice.
- 3) In a heavy-bottomed sauce pan, heat olive oil until very hot.
 - Add mushrooms and leeks and sauté for 5 minutes. Add roasted garlic and season with salt and pepper.
 - Continue cooking for 2 minutes, then remove from pan and put on a baking sheet; spread out to cool down.
 - Preheat oven to 350°F (175°C).
 - Crumble feta and grate mozzarella then mix the two together.
- 4) Peel and slice sweet potatoes as thin as possible on mandoline.
- 5) Use parchment paper to line a 4-inch-deep hotel pan (a standard deep casserole dish about

9 by 9 inches would be fine). Cover the bottom of the pan with one layer of sweet potatoes.

- Sprinkle a layer of the mushroom and leek mixture on to the sweet potatoes, followed by the mixed cheeses.

6) Repeat layering, pushing down on each layer until done. The last layer will be just sweet potatoes.

- Bake for 1 to 1½ hours or until a large toothpick can pierce through the lasagna with ease.

7) Cut into squares and finish with more mozzarella on top.

FOR PLATING

8) For the Vodka Rose sauce

INGREDIENTS

- 2 shallots
- 1 teaspoon (5 ml) roasted garlic
- 1/4 bunch basil
- 1/2 can of tomato paste
- 1/4 cup (60 ml) vodka
- 1/2 litre 35-per-cent cream

METHOD

- Finely dice shallots.
- Chop roasted garlic.
- Chop basil.
- Heat heavy-bottomed sauce pan to medium high and sauté your shallots and roasted garlic.
- Add tomato paste and brown lightly for 2 minutes, being careful not to burn. Deglaze pan with vodka, being careful of the alcohol igniting.
- Add cream and reduce until it's a sauce consistency.
- Finish with fresh basil and season with salt and pepper.

GARNISH

To make a Parmesan tuile

- Sprinkle a couple of ounces of grated Parmigiano Reggiano or Padano in piles the size of silver dollars, spaced out, on a baking sheet lined with parchment paper or a silicone mat.
- Cook in an oven preheated to 350°F (175°C) for about 10 minutes or until golden brown and a delicious cheese smell comes from the oven. Use as garnish.

