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## **Open Lasagne with Smoked Carpaccio, Mascarpone Mushrooms and Wilted Spinach**

### **Ingredients**

(Serves 2)

Oven 200C

3 sheets fresh lasagne

Large handful baby spinach

1 pack smoked carpaccio

150gms chestnut mushrooms, wiped and sliced

Knob of butter

125gms mascarpone

2 tblsp fresh grated parmesan

Small carton double cream

### **Method**

Cook the lasagne sheets in boiling water for 1 minute then drain and place in a bowl of cold water with a splash of oil.

Heat the butter in a frying pan and cook the mushrooms for 3-4 mins until softening. Add the mascarpone, 1tblsp of the parmesan and a good grind of salt and pepper. Mix this together to combine then remove the pan from the heat.

Remove the lasagne from the water and place on a clean tea towel to drain. Cut the sheets in half to form 6 squares or use a large cutter to give circles.

Place the spinach in the bottom of 2 oven-proof bowls. Top with a sheet of lasagne. Now layer with mushroom mixture, sliced carpaccio and lasagne until all is used finishing with lasagne. Pour a splash of cream over the top and scatter with remaining parmesan.

Place the bowls on a baking tray and then place this in the hot oven for 10-12mins.

Serve immediately.