

# Kale, Leek & Mushroom Lasagne

*Mushrooms, kales, leeks and celeriac cry out to be cooked up together in a cheesy warming hotpot or pasta bake. They are all so versatile too: try boiling and mashing potatoes and celeriac together, along with garlic-fried leeks, mushrooms and kale for a super tasty meal. Try this veggie lasagne too for a nice hearty and easy dinner, served with a fresh winter green salad.*

## Serves 2-4

200g mushrooms, sliced  
large handful kale, finely sliced  
1 large leek/2 small leeks, sliced  
2 garlic cloves, chopped  
good pinch thyme  
40g butter  
2 tbsp olive oil  
9-12 lasagne sheets  
½ pint warm creamy milk  
1 tbsp plain flour  
2 tsp Dijon mustard  
salt & black pepper  
20g hard cheese, grated



Steam the kale in a large pan for a couple of minutes, then drain. Heat half the butter in a large wok over a medium heat; add the mushrooms and leeks and season. Fry briskly, stirring now and then, for up to 10 minutes, until they start to turn golden. Stir in the garlic and thyme then set aside. Gently reheat the infused milk until hot. Heat the oil in a large pan and stir in the flour. Take off the heat and slowly stir in the warm milk, mixing well until smooth. Bring to the boil then simmer until thickened; add more milk if you need it; stir in the mustard. Spread a third of the sauce over the base of an oven dish; add a layer of lasagne, then the kale mixed with some more sauce, another layer of lasagne, then the mushrooms and leeks. Finish with the rest of the pasts and sauce, top with cheese and bake for 30 minutes until golden.



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# This week we love... Christmas Hampers!

If you are thinking of giving some local produce as presents this Christmas, we have some great ways to make them look extra special. Our willow hamper baskets are beautifully handmade and ethically sourced, with strong handles and leather straps. This year we also have some strong recycled cardboard options to make hamper-giving even more affordable.

Both are very attractive in their own right, leaving nothing for the dustbin afterwards. They provide useful storage solutions and, of course, the baskets are great for those romantic or family picnics when the summer comes around again! There are plenty of already made-up special offer hampers to pick up in the shop; or buy the empty hamper and fill it with what you fancy!



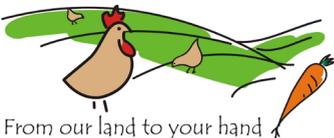
## Empty hampers with wood wool filling Willow Baskets

Small (12")	£10
Medium (14")	£15
Large (16")	£20

## Cardboard Gift Boxes

Small (approx 12")	£5.50
Large (approx 14")	£7

Purton  
Farm Shop



Open Tuesday-Friday 9.30am-5.30pm  
Saturday 9.30am-4pm  
Sunday 11am-4pm

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