

## 20 Staffordshire oatcake “lasagne” with spinach, ricotta and tomato

An idea inspired from a visit to Altrincham’s Greenhouse vegetarian restaurant. You can buy Staffordshire oatcakes (soft savoury pancakes not at all like Scottish oatcakes) from the Sainsbury’s bakery section. If you can’t get hold of Staffordshire oatcakes you could use pre-made savoury pancakes from the chilled section or pikelets (but not crumpets as these are too thick).

Serves 2-3

### *Ingredients*

For the spinach and ricotta filling

250g frozen leaf spinach, defrosted  
125g ricotta cheese  
1 egg, lightly beaten  
pinch salt and 3 twists freshly ground black pepper  
freshly grated nutmeg (about a ¼ of a nutmeg)  
10g freshly grated parmesan or grana padano cheese

For the tomato and basil sauce

1 28g pack fresh basil, roughly chopped leaves and stems  
400g tin chopped tomatoes  
1 large clove garlic peeled and crushed  
2 tablespoons extra virgin olive oil  
2 twists freshly ground black pepper  
pinch of salt

To finish

10g butter to grease baking dish  
3 Staffordshire oatcakes (or 6 pikelets)  
25g freshly grated parmesan or grana padano cheese

1. Preheat the oven to 180 degrees C fan.
2. Put the defrosted spinach in a sieve set over a bowl and using the back of a large spoon, press out as much excess liquid as you can.
3. Chop the spinach roughly using a crinkle-cut chip cutter or a pair of kitchen scissors. Put into a medium sized mixing bowl.
4. Add the ricotta cheese, beaten egg, salt, pepper, nutmeg and 10g grated parmesan/grana to the bowl and mix thoroughly to combine. Taste to check seasoning.
5. Next, make the tomato and basil sauce. Put the chopped basil, tomatoes, garlic, olive oil, salt and pepper into a small uncovered saucepan and cook over medium-high heat for 10 minutes, stirring often. Cool a little, taste and check seasoning.

6. Now layer up the dish. Take a medium gratin dish and butter it generously. Lay one and a half oatcakes on the bottom of the dish, overlapping a little. Spoon the spinach and ricotta filling onto the oatcakes.
7. Lay one and a half more oatcakes onto the spinach and ricotta layer and top these with the tomato sauce. Scatter the top with the 25g freshly grated parmesan/grana cheese.
8. Bake in a preheated oven 180 degrees C fan for 20-25 minutes until piping hot and bubbling golden brown on top.