

This gâteau de crêpes is a French take on Italian lasagna.

I hope it inspires you the way it inspired me. And it will certainly impress your friends and family!

INGREDIENTS

serves 6

CRÊPES:

[1 recipe crêpes](#)

BÉCHAMEL:

1 cup raw cashews
3 cups water
salt, pepper, and nutmeg to taste

VEGGIE LAYERS:

1 kabocha squash, halved
with seeds removed
1lb cremini mushrooms,
finely chopped
0.5 oz dried mushrooms
(optional, I use porcini)
4-6 shallots, finely chopped
1/2 bunch parsley, finely
chopped
1/2 cup red wine
(I use pinot noir)
1lb greens (spinach or
mixed greens), roughly
chopped

DIRECTIONS

There are many parts in this recipe that can be done in parallel, so read the recipe entirely before starting :)

It does take some time, but it's really worth it!

1) Kabocha layer:

Preheat oven to 400F.

Place both halves of the kabocha, face down, on a baking dish and add some water at the bottom. Bake for about 1 hour or until cooked. Scoop out flesh in a bowl. Mix in one cup of the béchamel sauce. Set aside.

2) Duxelles layer:

Remove as much water as possible from the mushrooms by squeezing them with a towel or in a drainer.

(Optional) To add extra flavor, rehydrate the dried mushrooms with boiling water and let sit for 30 minutes. Squeeze them, chop them finely, and add to the fresh mushrooms.

In a pan, put a little oil and the shallots and cook until they are soft and golden. Add the mushrooms and salt. Cook for 15 minutes until the mushrooms are dry. Add the parsley and wine. Mix in one cup of the béchamel sauce.

Set aside.

3) Greens layer:

In a pan, put a little water and all the greens. Cook until reduced and water is mostly evaporated.

Mix in one cup of the béchamel sauce.

Set aside.

4) Béchamel:

Blend cashews with water. Cook in a saucepan until the sauce thickens. Add salt, pepper, and nutmeg to taste.

5) Crêpes:

Make 7 crêpes and keep them warm.

6) Assembly:

In a dish, assemble the gâteau: 1 crêpe + kabocha + 1 crêpe + duxelles + 1 crêpe + greens, repeat, and end with a crêpe on top.

Cover with aluminum foil, and put in the oven for 20 minutes at 400F.

Remove foil and coat with the remaining béchamel sauce (you may need to reheat it before).

Et voilà!