



the Bonne Femme COOKBOOK

November 23rd, 2013

Mushroom + Goat Cheese Lasagna, plus 3 Winners of Our French Pasta e-Book



Hello! Thanks to everyone who helped us choose a cover for the upcoming French Pasta e-book! Through a random number drawing, I came up with three winners. They are:

- Madonna at [Make Mine Lemon](#)
- Stacy Parkins
- Linda Blakely

As soon as the ebook goes live, you'll get your three copies. It will be within the next month, we're hoping. Thanks so much to everyone for entering the contest!

Now. Here's another recipe sent to me from [Goat Cheeses of France](#). I think it looks absolutely luscious, and I'm considering including it in my ebook (with their permission, of course). I have not tested it, but I'll definitely give it a spin in my kitchen to see if it should make it in the book. Meanwhile, I kind of couldn't wait to show it here, because I think it looks really good (especially to a huge fan of goat cheese, like me).

If you do try it, kindly drop me a line and let me know what you think!

Goat Cheese and Mushroom Lasagna. Should this go in my upcoming French Pasta e-book?

Mushroom Lasagna

Recipe and photo courtesy of Goat Cheeses of France. Keep in mind that you should definitely look for a semi-ripened (that is, semi-aged) goat cheese. Confused? [Here's a post that explains the three major types of goat cheese.](#)

For the base:

½ oz dried porcini mushrooms
1 ½ lb mixed Portobello mushrooms
2 tbsp olive oil, plus extra for greasing
2 chopped shallots
2 finely chopped garlic cloves
2 finely chopped sprigs of rosemary
¼ cup dry white wine
Sea salt and freshly ground black pepper
Large handful of flat-leaf chopped parsley
8 oz semi-aged French goat cheese log (Bûcheron), sliced
12 sheets of fresh lasagna pasta

For the topping: 1 cup crème fraîche or ¾ cup heavy cream

2 large egg yolks
4 oz crumbled fresh French goat's cheese log

1. Preheat oven to 350F.
2. Soak the dried porcini mushrooms in a small bowl with enough boiling water to cover.
3. Leave for 10-15 minutes until soft. Scoop out the mushrooms and squeeze out the excess water. Reserve the soaking liquid.
4. Peel the large mushrooms and slice them all into roughly the same size slices.
5. Heat a large frying pan with the oil, and then add the shallots, garlic and rosemary.
6. Sauté over a medium heat for 4-5 minutes until the shallots are soft.
7. Add both the soaked and fresh mushrooms to the shallots and garlic with some salt and pepper and sauté over a high heat for 2-3 minutes.
8. Add a splash of white wine and a little of the reserved soaking liquid from the porcini. Season with salt and pepper and add in the chopped parsley. Leave to cool.
9. To make the topping, beat the crème fraîche, egg yolk and crumbled fresh French goat's cheese log together in a bowl with salt and pepper. Set aside.
10. Lightly grease an ovenproof dish, measuring about 11 x 7, with olive oil. Cover the bottom of the dish with a layer of the mushroom mixture, followed by some of the semi-aged log slices.
11. Arrange a layer of lasagna sheets on top, then repeat the layering process twice more, finishing with a layer of lasagna.
12. Pour the topping over the lasagna, sprinkle with the remaining semi-aged log slices.
13. Bake for 30 minutes or until the topping is golden brown and bubbling. Leave the lasagna to stand for 5-10 minutes before serving.

So, what do you think? Judging from the looks of it, should this go in my French Pasta e-book?