

# OUR WORK

GAY LEA

**Roasted Butternut Squash Lasagna with Gorgonzola**

This delicious recipe can easily become a vegetarian-friendly meal by substituting vegetable broth for the chicken stock.

**Ingredients:**

2 cups	partially-skimmed ricotta	1 kg
1/4 cup	large egg whites, drained	50 mL
1 tbsp	minced garlic, divided	15 mL
1 tbsp	chopped fresh rosemary leaves	15 mL
1/2 tsp	sea salt and pepper	2 mL
4 cups	NORDICA® 1% Cottage Cheese	1 L
1/2 cup	each milk and sodium-reduced chicken broth	125 mL
1/4 cup	crumbled Gorgonzola cheese	50 mL
1/4 cup	fresh sage leaves (about 8)	25 g
1 1/2 cups	fresh bread crumbs	250 mL
1/2 cup	chopped walnuts	125 mL
1/4 cup	chopped fresh parsley leaves	50 mL

**Instructions:**  
Preheat the oven to 425°F (220°C). Cut the squash into small cubes (about 1/2 inch/1.3 cm). Toss the squash and onion with half the butter, honey, garlic, rosemary, salt and pepper and well combined. Spread in a single layer on parchment-lined baking sheets. Roast, turning occasionally, for 20 to 25 minutes or until very tender. Invert the baking sheets halfway through cooking. Cool slightly, combine with the cottage cheese, milk, salt and Gorgonzola.  
Preheat the oven to 375°F (190°C). Grease a 9 x 13-inch (23 x 33 cm) casserole dish. Spread one-quarter of the cottage cheese mixture evenly into the dish. Cover with an even layer of lasagna noodles. Sprinkle the remaining cheese mixture evenly over the noodles.  
Cover with foil and bake for 45 minutes. Remove foil and bake, uncovered, for 15 minutes. Meanwhile, use bread crumbs with walnuts, garlic and remaining butter. Sprinkle the mixture evenly over the lasagna. Bake for 5 minutes or until golden brown. Rest for 10 minutes before serving.  
Makes 12 servings.

**Save 60¢** off any NORDICA® Cottage Cheese Product (200g, 500g, 750g or 1kg/1.1g)

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**Chocolate Thumbprint Cookies**

This very simple recipe is sure to please the whole family. Preparation Time: 20 minutes

**INGREDIENTS:**

**Cookie Dough:**

1 cup	GAY LEA Unsalted Butter (or 2 butter sticks), softened	250 mL
1/3 cup	Granulated sugar	75 mL
1 tsp	Vanilla	5 mL
2 cups	All-purpose flour	500 mL
1 cup	Ground hazelnuts	250 mL
1/2 tsp	Baking powder	2 mL
1/4 tsp	Salt	1 mL

**Filling:**

4 oz	Bittersweet chocolate, melted and cooled	120 g
1/2 cup	GAY LEA Sour Cream	125 mL

**INSTRUCTIONS:**  
Preheat oven to 325°F (160°C).  
Using electric mixer, beat butter with sugar until light and fluffy. Beat in vanilla.  
In separate bowl, combine flour, hazelnuts, baking powder and salt. Using wooden spoon, gradually stir dry ingredients into butter mixture.  
Roll tablespoons (15 mL) of dough into balls. Place about 2 inches (5 cm) apart on parchment paper-lined cookie sheets.  
With thumb, indent centre of each ball.  
Refrigerate for 15 minutes.  
Bake in centre of oven for 20 to 25 minutes or until set and golden on the underside.  
Cool on pan on rack for 10 minutes.  
Move to rack to cool completely.  
Filling: Stir together chocolate and sour cream. Pipe or spoon into indentation.  
Makes 48 cookies.

New! Gay Lea Salted and Unsalted Butter Sticks now available.

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