Pumpkin and spinach lasagne

From the garden
2 butternuts chopped into small pieces
3 cloves garlic unpeeled
3 onions
1 bunch Silverbeet or spinach
4 eggs

From the pantry
150g butter
1 nutmeg grated
1 pasta dough
1 ½ cups of ricotta cheese
300ml cream
1 cup grated parmesan
¼ cup olive oil
Sea salt and freshly ground pepper
Method
Pumpkin part
1.@@@@@@@Cut pumpkin on chopping board into small cubes, toss onto a baking tray, pour over olive oil and place garlic cloves around the pumpkin. Scatter with salt and rosemary leaves. Cook at 180 degrees Celsius. After 20 minutes remove cloves from tray (if soft) and squeeze garlic out, place in small bowl and throw outer skin in compost.
2. Add your roasted garlic and 2 chopped onions to the pan and fry in 150g butter. Reduce butter down.
3. Once pumpkin is soft and slightly browned place in kitchen wiz along with rosemary and butter mix. Process only briefly we do not want it to be too mushy, and then place aside until ready to make the lasagne.
Spinach part
Fry 1 onion in 1 clove garlic and 25g butter on medium heat until soft and translucent. Add chopped Silverbeet or spinach leaves and sauté briefly. Remove from pan and add eggs, ricotta, salt and pepper, and grated nutmeg. Mix through lightly
Pasta part
@@@@@@@@Place lasagne sheets into boiling water and cook for 3-4 minutes, remove by placing into a colander set in a bowl. Set aside
Lasagne part
Place lasagne sheets on base of greased baking dish, follow with a layer of spinach mix, then pumpkin mix.
Top with cream and grated parmesan and place in oven for 30 minutes at 180 degrees Celsius.
If you have time allow it to set for at least 15 minutes before slicing and serving.