

BEETROOT LASAGNA WITH GOAT CHEESE, DATTERINI TOMATO SAUCE AND GENOVESE PESTO



Chef: Maurizio Ferrari

Menù Ingredients

20g Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
240g Sugo ai pomodorini datterini - Datterini tomatoes sauce - CU0K
40g + 160g acqua (per la besciamella) Preparato in polvere per besciamella - P41
60g Pesto alla genovese - Genovese pesto sauce - C3H
80g Rape rosse a fette - VH3

Ingredients

120g Béchamel sauce
120g Fresh goat cheese
to taste fresh basil
to taste Parmigiano Reggiano cheese
to taste Salt and pepper
to taste Watercress
for the basil pearls) 40g Basil
for the basil pearls) 60g Water
for the basil pearls) 1g Sodium alginate
for the basil pearls) 2,5g Calcium Chloride
(for the fresh beetroot pasta) 300g '00' flour
(for the fresh beetroot pasta) 100g Semolina flour
(for the fresh beetroot pasta) 110g Eggs
(for the fresh beetroot pasta) 30g Egg yolks
(for the fresh beetroot pasta) 80g Beetroot
(for the fresh beetroot pasta) 30g Water

Method

Serves 4

Bake the beetroot for an hour in a steam oven, let them cool, peel and blend them finely. Prepare the fresh pasta dough by hand or using a food mixer: to the flour add the eggs, the blended beetroot and the water and start kneading. Leave to rest in a sealed bag in the refrigerator for at least a couple of hours. For the basil pearls: blanch the basil leaves for a few seconds in boiling water, then cool in iced water. Drain the basil and blend it with water, then filter it with a fine strainer. Add the sodium alginate (1 g per 100 g of liquid) and blend with the immersion blender. Pour the liquid into a syringe and place some drops in a bowl filled with 500 g of water and 2.5 g of calcium chloride. Leave the pearls in this liquid for 20-30 seconds, then drain with a spherification spoon and immerse them in a bowl of cold water to remove any calcium chloride residue. Roll out the dough and form discs of about 8 cm in diameter. Cook them in boiling salted water for one minute, drain and cool in iced water. Prepare the goat cheese sauce by mixing the béchamel sauce with the goat cheese until smooth. Form the lasagnas by alternating a disc of pasta with some béchamel goat cheese sauce, the datterini tomato sauce and the grated Parmigiano Reggiano cheese, forming 5/6 layers. Create 4 portions. Bake the lasagnas in a preheated oven at 180°C for about 20-30 minutes until golden brown. Place each lasagna at the centre of a plate, garnish with the Genovese pesto, some basil pearls, fresh basil leaves and drizzle over some extra-virgin olive oil.