CHARCOAL LASAGNA WITH ÈRAGÙBIANCO, YELLOW DATTERINI TOMATOES VELOUTÉ AND PAMIGIANO CHIPS



Chef: Maurizio Ferrari

Menù Ingredients

160g Datterini gialli interi in succo - Yellow grape tomatoes in juice - XM1X
20g Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
280g Èragùbianco con carne di pollo e di vitello – Èragùbianco sauce with chicken and veal meat - SR1
40g + acqua 160g (per besciamella) Preparato in polvere per besciamella - P41

Ingredients

50g Parmigiano Reggiano cheese, grated
to taste Fresh thyme
to taste Parsley
to taste Salt and pepper
2 Garlic cloves
to taste Micro basil
(for the fresh charcoal pasta) 300g '00' flour
(for the fresh charcoal pasta) 100g Charcoal powder
(for the fresh charcoal pasta) 175g Eggs

Method

Serves 4

Prepare the fresh pasta by hand or in a food mixer: stir the charcoal into the flour, then add the eggs and start kneading. Leave to rest on a sealed bag in the refrigerator for at least a couple of hours. In a bowl, stir the béchamel with the Èragùbianco, fresh thyme and parsley, then season with salt and pepper. Prepare the Parmigiano Reggiano chips by placing a tablespoon of grated cheese on a piece of parchment paper and microwaving for about a minute until melted, then allow to cool. 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. Form the lasagne by alternating a disc of pasta with some Èragùbianco sauce (previously prepared) and a sprinkle of grated Parmigiano Reggiano cheese, forming 5/6 layers. Create 4 portions. Bake the lasagne in a preheated oven at 180°C for about 20-30 minutes until golden brown. While the lasagne are cooking, prepare the yellow tomatoesvelouté: in a pan with drizzle of extra-virgin olive oil in a pan brownthe garlic than add the whole yellow datterini tomatoes and cook for 15 minutes. Blend and season with salt and pepper. Pour the tomato velouté on a plate, place carefully the lasagna on top, garnish with Parmigiano chips, micro basil and a drizzle of extra-virgin olive oil.

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