

## 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 brown the garlic then 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.