LASAGNA WITH ARTICHOKES AND LIGHT PESTO



Menù Ingredients

150 g. Pesto alla genovese - Genovese pesto sauce - C3H
150 g. Pomodorina - CA0K
150 g. Roux Bianco - White Roux - BN1X
400 g. Gransalsa di cuori di carciofo - Gransalsa sauce with artichoke hearts - C1107
q.s. Formaggio Bruschetta...Mia - Bruschetta...Mia Cheese - 7020

Ingredients

150 g. Parmigiano Reggiano
400 g. Of fresh pasta, roll out
1200 ml Milk
30 g. Butter
q.s. Nutmeg
q.s. Salt & Pepper

Chef: Gianluca Galliera

Method

Serve 6

Cut the fresh egg pasta into strips and blanch them strips in boiling salted water for three minutes, then drain them, dry them on a cloth and let them cool down. Meanwhile, in a saucepan bring the milk to a boil and thicken it with the white roux, then season with salt, pepper and nutmeg. Grease a baking dish, spread some of the prepared béchamel on the bottom and cover with a layer of pasta, and start to add the artichoke sauce a little pesto, some Bruschetta Mia cheese, a sprinkling of grated Parmesan cheese and few drops of Pomodorina sauce. repeat until all ingredients are used. Garnish on top with some béchamel , some artichokes sauce and a sprinkle of grated Parmigiano. Bake at 165˚C for forty minutes and serve.

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