

LASAGNA WITH ASPARAGUS AND PROSCIUTTO



Chef: Leonardo Pellacani

Method

Serve 6

Knead the fresh pasta and roll out long strips. Blanch them in boiling salted water, drain them, cool them in iced cold water and dry on a towel. Create the béchamel by boiling the milk and whisk in the white roux, season with salt and pepper. Then add in the asparagus sauce. Butter a baking pan, position a square shape of pasta dough of around 12 cm and cover it with the asparagus béchamel sauce, some julienned prosciutto then top it with one more square of pasta, repeat to make 4 layers, complete with a sprinkle of parmigiano reggiano. Do the same procedure with the remaining ingredients. Bake at 180°C for about 20 minutes. Remove from the oven and serve.

Menù Ingredients

180 Gransalsa di punte di asparagi - Gransalsa sauce with asparagus tips - CY107

65 g. Roux Bianco - White Roux - BN1X

Ingredients

120 g. Fresh egg pasta dough

600 ml. Milk

150 g. Sliced Prosciutto

q.s. Parmigiano Reggiano cheese

q.s Salt & Pepper