

LASAGNE WITH PORCINI AND GENOVESE PESTO



Chef: Giovanni Pace

Method

Serve 6

Bleach the egg pasta in boiling water, then leave the dough to dry on a tea towel. In the meantime, in a sauce pan, bring the milk to a boil, then add the white roux and let it boil for a few minutes; add to it the Parmigiano sauce. Now butter the bottom of a baking sheet and spread a little béchamel over it, position a layer of the egg pasta on top, add more béchamel, the drained porcini mushrooms, the datterini tomato sauce and some genovese pesto. Repeat the sequence until all the ingredients are used; bake at 200 ° C for 20 minutes.

Menù Ingredients

150 g. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1
150 g. Roux Bianco - White Roux - BN1X
300 g. Porcini a fette trifolati in asettico - Sliced porcini mushrooms sauteed with olive oil, garlic and parsley processed under aseptic technology - GQ1
400 g. Granpesto alla genovese in asettico - Granpesto Genovese pesto sauce in aseptic technology - BY107
400 g. Sugo ai pomodorini datterini - Datterini tomatoes sauce - CUOK

Ingredients

1 L. Milk
50 g. Butter
400 g. Fresh Egg pasta sheets