LASAGNE WITH PORCINI AND PECORINO



Menù Ingredients

160 g. Roux Bianco - White Roux - BN1X
300 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1
400 g. Gransalsa di funghi porcini - Gransalsa sauce with porcini mushrooms - BV1

Ingredients

q.s. Salt
q.s. Nutmeg
20 g. Butter
120 g. Sliced ham
100 g. Parmigiano Reggiano cheese
1 lt. Milk
250 g. Egg pasta dough

Chef: Leonardo Pellacani

Method

Serve 6
With the help of a rolling pin roll out the fresh pasta and cut large strips . Blanch them in salted water, drain them, cool them in iced cold water and then dry them on a towel. In the meantime, in a pot, bring the milk to a boil and add the white roux; add 50 g. grated parmigiano cheese, and season with salt and nutmeg. At this point, add the porcini mushrooms sauce, and the pecorino sauce. Butter a baking dish and spread a layer of béchamel sauce mix on the bottom; cover with a layer of pasta and top it with more of the béchamel mix, few slices of ham and a sprinkling of grated parmigiano. Cover with some pasta and proceed to build up the lasagne so it has 4-5 layers. Bake them in the oven at 180˚C degrees for about 30 minutes, then take them out of the oven and live them to rest for ten minutes. Serve them hot.

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