

## 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.