

LASAGNE WITH RADICCHIO AND SPECK



Menù Ingredients

100 g. Roux Bianco - White Roux - BN1X
600 g. Salsa di radicchio rosso con Aceto Balsamico di
Modena IGP – Red radicchio sauce with PGI Modena Balsamic
Vinegar - C81
Noce moscata macinata (Nutmeg) - 1223

Ingredients

250 g. Fresh egg pasta dough
1 lt. Milk
q.s Parmigiano Reggiano cheese
q.s. Salt
300 g. Speck

Chef: Leonardo Pellacani

Method

Make 1 baking tray

Roll out the pasta dough into large rectangles, then blanch them in boiling salted water, drain them and dry it on a towel. In the meantime, in a pot, bring the milk to a boil and thicken it with the white roux. Add the radicchio sauce, the grated parmigiano. Season with salt and nutmeg. In a baking dish place a layer béchamel on the bottom then add the blanched pasta, then spread some of the béchamel sauce with radicchio, few slices of speck and sprinkle of parmigiano over the top. Cover with some pasta and proceed to build up the lasagne so it has 5-6 layers. Complete with a sprinkling of grated parmigiano. Bake the lasagna in the oven at 190° for about 30 minutes.