

## LASAGNE WITH RADICCHIO SAUCE AND SPECK



### Menù Ingredients

100 g Roux Bianco - White Roux - BN1X  
150 g Salsa di radicchio rosso - Red radicchio sauce - C81  
Noce moscata macinata (Nutmeg) - 1223

### Ingredients

300 g Speck  
300 g Fresh egg pasta  
1000 ml. Milk  
q.s. Parmigiano Reggiano Cheese  
q.s. Salt

**Chef:** Monica Copetti

### Method

Serves 8

Roll out the pasta and cut large rectangles then lightly cook them in lots of salty water and leave to dry on a tea towel. In the meantime, in a sauce pan, bring the milk to the boil and dissolve the white roux in it; add the red radicchio sauce and the grated parmigiano. Season with salt and a pinch of nutmeg. Now place some of cooked pasta sheets on the bottom of an baking dish and spread over it the béchamel sauce with radicchio, some slices of speck and the grated parmigiano. Cover with some pasta and proceed to build up the lasagne so it has 4-5 layers. Finish off with a sprinkling of grated parmigiano and bake the lasagna in the oven at 190°C for around 45 minutes.