

LASAGNE WITH RADICCHIO SAUCE AND SPECK



Menù Ingredients

100 g Roux Bianco - White Roux - BN1X
150 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

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.