

LASAGNE WITH SALMON AND PORTOBELLO MUSHROOMS



Chef: Leonardo Pellacani

Method

Serve 6

Prepare the béchamel by boiling the milk and add the white roux together. Simmer for few minutes, then remove from the heat and season with salt. In a sauté pan cook the salmon cut into small pieces. Cut the fresh egg pasta into 11x10 cm rectangles and blanch them in salted boiling water. Make the lasagna : on a baking tray position some pasta, add the béchamel sauce, the salmon, the portobello mushrooms and the chopped parsley, repeat to form another layer. Do the same procedure with the remaining ingredients. Bake at 180 ° C for 20 minutes and serve.

Menù Ingredients

200 g. Roux Bianco - White Roux - BN1X
450 g. Funghi Prataioli Portobello trifolati - Portobello button mushrooms - FC3
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

150 g. Fresh egg pasta dough
550 g. Fresh salmon
1 lt. Fresh milk
q.s. Parsley
q.s Salt