LASAGNE WITH WHITE RAGÙ



Menù Ingredients

115 g Roux Bianco - White Roux - BN1X

400 g Èragùbianco con carne di pollo e di vitello – Èragùbianco sauce with chicken and veal meat - SR1

Ingredients

q.s. Nutmeg

850 ml. Milk

100 g Parmigiano Reggiano cheese

180 g Fresh egg pasta

Chef: Leonardo Pellacani

Method

Serve 6

Roll out the pasta and cut into large rectangles then lightly cook 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 Èragùbianco and the grated parmigiano. Season with nutmeg and a pinch of salt. Now place a layer of pasta on the bottom of a baking dish and spread over the prepared béchamel-ragù sauce. 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. Bake the lasagne in the oven at 180°C for around 45 minutes.

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