MEAT LASAGNA



Menù Ingredients

1 Tin Ragù della casa – Home-style Ragout sauce - C91

q.s. Preparato in polvere per besciamella – Fast Bechamel Powder Mix - P41

Ingredients

1 lt. Milk

q.s nutmeg

150 g. Gated Parmigiano Reggiano

q.s. Salt & Pepper

30 g. Butter

q.b. Sunflower seeds oil

1 package of 250 g. Fresh Egg pasta sheets

Chef: Monica Copetti

Method

Serve 6

Make the béchamel according to the instructions on the package, then flavour with grated parmigiano, salt and nutmeg. Warm ip the Bolognese sauce in a pan for about 5 minutes adjusting the seasoning ,if necessary, with salt and pepper. Cook the pasta in salted water with a spoon of sunflower seeds oil to prevent the pasta from sticking during cooking. Cool the pasta in iced cold water and dry it on a towel. Build the lasagna this way: butter the bottom of a baking dish and cover it with the béchamel sauce, add a layer of the egg pasta, cover with ragù sauce and a sprinkle of grated parmigiano. Cover with more pasta and proceed to build up the lasagne so it has 5-6 layers . The last layer should also have a some béchamel sauce with a pinch of ragù. Put a few knobs of butter on the surface and bake for about 30 minutes at 180 ° C, then 5 minutes at 220 ° C. When the top is browned, remove from the oven, let them rest for 10 minutes and serve hot.

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