

## POTATO LASAGNE WITH WHITE ANCHOVIES ,WILD FENNEL AND PECORINO CHEESE



**Chef:** Giovanni Pace

### Method

Serve 6

With the help of a mandolin, slice the potatoes very thinly. At this point grease a pan with extra virgin olive oil and create layers of the lasagne alternating potatoes, anchovies, sliced tomatoes, fennel sauce and the pecorino cheese sauce. Repeat the sequence of the layers taking care to finish with the potatoes on top. Add salt and pepper and a drizzle of extra virgin olive oil, then bake at 180°C for 25 minutes. Now plate the potato lasagne and garnish with thin slices of heirloom tomatoes, a drizzle of evoo and toasted pine nuts.

### Menù Ingredients

- 1 kg Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62
- 300 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1
- 400 g. Condimento al finocchietto selvatico - Wild fennel sauce - BW0K
- q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

### Ingredients

- q.s. Salt
- q.s Pepper
- q.s Pine nuts, toasted
- 1 kg White anchovies, cleaned with no bones
- 500 g. Heirloom tomatoes