

Lasagne

Ingredients:

20 Sheets	Aprox. 5" square Pasta
	Salt
	Extra Virgin Olive Oil
1 Recipe	Ragu Bolognese
8 OZ	Parmigianino - Reggiano
1 Recipe	Béchamel Sauce

Directions:

Bring about 6 quarts of water to a boil and add 2 tablespoons salt. Set up an ice bath next to the stove top. Using a sharp knife, carefully cut the pasta into 20 (5-inch squares) and drop into the boiling water. Cook 1 minute, until tender. Drain well and refresh in the ice bath. Once cooled, drain the pasta squares on towels and set aside.

Preheat the oven to 375 degrees F.

In a brownie pan, assemble the lasagne, beginning with a layer of ragu, a sprinkling of grated Parmigianino, a layer of pasta, a layer of béchamel, and then again a layer of ragu, a sprinkling of grated Parmigianino etc. until all sauce and pasta are used up. The top layer should be pasta with béchamel over it. Top the lasagne with grated Parmigiano-Reggiano and bake in the oven until the edges are browned and the sauces are bubbling, about 45 minutes to 1 hour.

Remove and allow to cool for at least 20 minutes before serving with a dusting of Parmigiano.

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