

Homemade Lasagne Noodles

This recipe makes enough noodles for two deep dish pans 9x13 inches.

- **2-1/2 cups unbleached all-purpose flour; more as needed**
- **4 large eggs, at room temperature**
- **Kosher salt**

TIP:

It's important to use room-temperature eggs when making fresh pasta because they'll be more readily absorbed by the flour.

Make the dough

Mound the flour on a clean work surface. With your hands, make a high-walled, 7- to 8-inch-diameter well in the center of the flour. Crack the eggs into the well. With a fork, lightly beat the eggs, gradually pulling flour from the inner rim of the well into the egg, until a soft, clumpy dough begins to form. When the dough becomes difficult to work with the fork, use your hands to pull in the remaining flour from the well, kneading gently until the dough is cohesive.

Move the dough off to the side and, with a dough scraper, scrape up and discard any bits of dough stuck to the work surface. Clean your hands. Lightly dust the surface and your hands with flour and knead the dough, **adding more flour as needed**, until it becomes smooth, elastic, and just a bit tacky, about 5 minutes. Cover the dough with a clean towel and let rest at room temperature for 20 minutes.

Roll the dough

TIP:

Don't layer the pasta on kitchen towels if you use a scented fabric softener because the pasta will pick up the scent—use parchment instead.

Lay a clean tablecloth or several kitchen towels on a counter. Cut the dough into 6 pieces and

cover with a towel. With your hands, flatten and shape one piece of dough into a 1/2-inch-thick rectangle. Dust it lightly with flour and pass it through the widest setting on the pasta machine. If the dough comes out oddly shaped, reform into a rectangle. Fold it in thirds, like a letter, and if necessary, flatten to 1/2 inch thick. Pass it through the widest setting again with the seam of the letter perpendicular to the rollers. Repeat this folding and rolling step 10 to 12 times, dusting the dough with flour if it becomes sticky.

Without folding the dough, pass it through the next setting on the pasta machine. Keep reducing the space between the rollers after each pass, lightly dusting the pasta with flour on both sides each time, until the pasta is about 1/16 inch thick and 3 inches wide.

Lay the rolled-out dough on the tablecloth. Roll out the remaining dough in the same manner. Cut each strip of dough into 11-inch lengths.

Cook the pasta

Bring a 10-quart pot of well-salted (at least 1 Tbs. salt) water to a boil over high heat. Put a large bowl of ice water near the pot of boiling water. Line a rimmed baking sheet with two clean kitchen towels or sheets of parchment and have more towels or parchment ready.

Put 3 or 4 noodles in the boiling water. Once the water returns to a boil, cook for about 30 seconds. With a large wire skimmer, carefully transfer them to the ice water to stop the cooking. Repeat with the remaining noodles.

Drain the noodles and rinse under cold water. Very gently squeeze each noodle to remove excess water and then spread it flat on the towel-lined baking sheet. Layer the noodles between clean towels (or parchment) and set aside until you're ready to assemble the lasagne.

Make Ahead Tips

To store the pasta for up to 24 hours before assembling a lasagne, layer the cooled, cooked noodles on a baking sheet, wrap tightly with plastic, and refrigerate.

Lasagne Meat Sauce

For the sauce for ONE pan (double for two pans)

- 1 pound ground beef
- 3-4 links hot italian sausage,remove sausage from casings
- 1 medium chopped yellow onion
- 4-5 medium cloves garlic, minced
- 1 28-oz. can tomato sauce, (I used my homemade)
- 1 28-oz. can crushed tomatoes
- Water if needed to thin the sauce
- 1/4 tsp. crushed red pepper flakes; more as needed
- Kosher salt and freshly ground pepper
- oregano 2 teaspoons
- 1 Tablespoon sugar
- 6 large basil leaves, chopped (i used 2 teaspoons from the tube)

For assembly for ONE pan (double for two pans)

- 3 cups grated fresh mozzarella
- 2 cups grated fontina
- 1 ½-2 cups finely grated Parmigiano-Reggiano
- 1 recipe [Fresh Pasta for Lasagne](#)

Make the sauce

Cook ground beef and sausage in a large pot over medium heat. Drain excess oil if any. Add chopped onions and cook for about 5 minutes. Add the garlic and cook about 3 minutes. Add the tomatoes (careful—they spatter), the crushed red pepper,sugar, and salt and pepper to taste. Simmer sauce gently. Add a little water to thin sauce if too thick. Stir in the basil and oregano. Taste sauce to ensure seasoned enough.

Assemble the lasagne

Position a rack in the center of the oven and heat the oven to 350°F.

Spread some meat sauce on the bottom of a 9x13x3-inch baking dish. Cover the sauce with a slightly overlapping layer of cooked noodles, cutting them as needed to fill any gaps.

Evenly spread some more meat sauce mixture over the noodles. Sprinkle with a mixture of all three cheeses. Add another layer of noodles, and repeat the layers as instructed above until your pan is almost full. You do not want to fill right to the top as the sauce will spill out while cooking.

Cover the baking dish with foil and bake for approximately 30- 40 minutes. Remove the foil and bake until the top is browned and bubbly, 15 to 20 minutes. Let cool for at least 10 minutes before serving.

Make Ahead Tips

You can assemble the lasagne up to 2 days ahead of baking it. Tightly wrap the baking dish in plastic and refrigerate it. Let the lasagne come to room temperature before baking it.