

Lasagne Bolognese

Ingredients:

5 Tablespoons extra-virgin olive oil
3 Tablespoons butter
1 carrot, finely chopped
1 medium onion, finely chopped
1 celery stick, finely chopped
2 cloves garlic, minced
6 slices of bacon or 1/4 pound pancetta, chopped
1 pound or 1/2 kg ground veal
1 pound or 1/2 kg ground pork
1/4 Cup tomato paste
1 Cup milk
1 Cup dry white wine
Salt and pepper to taste

White Sauce(Bechemel)

5 Tablespoons butter
1/4 Cup all-purpose flour
3 Cups milk
1/2 teaspoon nutmeg

For assembly:

Approximately 15 no-boil lasagne noodles
9 Tablespoons grated Parmigiano-Reggiano cheese
13x9 inch baking dish

Directions:

Ragu: Heat oil and butter in a heavy pot, over medium heat until butter is melted. Add carrot, onion, celery, garlic, 1 teaspoon kosher salt, and freshly ground pepper. Cook until vegetables are tender, about 10-15 minutes. do not brown vegetables.

Stir in pork, veal, and bacon or pancetta. Stir mixture, breaking up the meat lumps. Cook mixture until the meat starts to brown.

Stir in tomato paste, milk, and white wine. Simmer mixture, uncovered, over low heat until almost all the liquid has evaporated, but that the ragu is still moist. This takes about an hour.

Bechemel(Besciamella in Italian)

In a saucepan over medium heat melt butter. Whisk in flour and stir until smooth. Keep whisking until the mixture is a pale golden brown about 3-5 minutes. In the microwave heat the milk until just about a boil. When mixture is a pale golden brown, add milk, one cup at a time, whisking

constantly until very smooth. Bring the sauce to a boil, whisking and watching carefully for about 30 seconds. Add nutmeg and 1 1/2 teaspoons salt. Set aside. Butter a piece of waxed paper and place on sauce buttered side down.

Assemble the lasagne;

Preheat the oven to 375.

Soak the noodles in very warm water until pliable but not soft. Arrange in single layers on towels.

Spread 1 cup of ragu sauce in the bottom of the 9x13 baking pan.

Sprinkle with 1 1/2 Tablespoon of the cheese.

Cover with 3 noodles, leaving space between noodles.

Spread 1/2 Cup of the white sauce over the pasta, this will be a thin layer.

Layer the ingredients that remain in the same order 4 more times (ragu,cheese, pasta, then white sauce).

The final layer will have 1 cup of white sauce and 3 tablespoons of cheese.

Butter a piece of tin foil and place buttered side down over-top of lasagne.

Bake for 30 minutes.

Remove foil, and bake until lasagne is pale golden and sauces are bubbling, about 15-20 minutes more. Allow to stand on the countertop for 10 minutes before serving.