

Lasagna

Category: Italian

Servings: 4

Rating: 10

Source: Lucy Waverman, modified by Ian Smith

Description:

Very rich, but the best ever lasagna!

Ingredients:

lpancetta	2 ounces
lolive oil	
lonion	2 cups chopped
lcarrot	1/2 cup chopped
lcelery	1/2 cup chopped
lgarlic	2 teaspoons minced
lparsley	1/4 cup fresh, minced
lground beef	1 pound
lground pork	1 pound
lsalt	to taste
lpepper	to taste
lwhite wine	1/2 cup
lbeef stock	2 cups
ltomato	2 cans (20 ounce size), tomatoes only
tomato paste	2 tablespoons
lbrown sugar	one teaspoon, or so
lbutter	1/2 cup
flour	2 1/2 cups in all
lmilk	4 cups
l'bay leaf	one
white pepper	1/4 teaspoon
lnutmeg	to taste
legg	one
lmozzarella cheese	8 ounce grated
lparmesan cheese	4 ounce grated

Instructions:

Sauté the pancetta in 3 tablespoons of olive oil over medium-low heat for about a minute. Add the onions, celery, and carrot and cook gently until the vegetables are soft and are starting to brown. Stir in the garlic and parsley and cook for 3 minutes longer. Add the pork and beef and increase heat to medium. Break up the meat as it cooks and sauté until the meat loses its pinkness, about 5 minutes. Season with salt and pepper.

Add the wine and boil until the wine is mostly evaporated, about 4 minutes. Stir in the stock, tomatoes, and tomato paste. Bring to a boil, reduce heat to low, cover, and simmer for about 90 minutes. Half way through, add the sugar and check the seasoning. When finished simmering, remove the lid and increase the heat, cooking until the sauce is the right consistency (I use uncooked fresh pasta, so it works better if the sauce is quite sloppy).

Make the Béchamel Sauce by adding 1/2 cup of flour to 1/2 cup of butter melted over medium-low heat. Cook, whisking, until the flour has had enough time to cook, about 1 to 2 minutes. Remove from the heat and whisk in the milk gradually. Add a bay leaf and return to the heat. Increase heat and continue whisking until the sauce has thickened. Season with white pepper and nutmeg.

Make the lasagna noodles by mixing 2 cups of flour, one egg, a teaspoon of salt, and a tablespoon of olive oil in the food processor and then rolling it out to level 5 on the pasta roller.

Make the Lasagna in two deep dishes by starting with a thin layer of Béchamel in each pan. Cover this with the first layer of noodles, then a layer of meat sauce. Cover this with a sprinkling of mozzarella and a few gratings of parmesan cheese. Repeat this layering until the ingredients are used up, ending with Béchamel sprinkled with parmesan. Bake in a pre-heated 350° convection oven for about 40 minutes, or until the top is nicely browned and bubbling. Cover with foil if the top starts to get too brown.