






Lasagne classico

lasagne classico

 Medium  4 Servings  165 min.



This casserole is one of the most popular Italian pasta recipes. It is prepared with thin pasta sheets, which are layered in alternation with ragout and béchamel sauce in a casserole dish. The dish is even easier to prepare using fresh pasta.

Ingredients

For the ragout:

3 cans ORO di Parma
chopped tomatoes with
herbs

5-6 tbsp. ORO di Parma
tomato paste with basil

600 g minced beef
(roughly minced)

200 g pancetta (cured
pork belly)

2-3 carrots

150 g celery sticks

2-3 onions

200 ml dry white wine

A small quantity of
vegetable bouillon

200 ml full-cream milk

2 tbsp. olive oil

Salt, pepper

For the béchamel sauce:

100 g butter

100 g flour

800 ml milk

1 pinch nutmeg

3 bay leaves

Salt, pepper

For the layering:

400 g lasagne sheets

3 balls of mozzarella

Step 1: The preparation

Ingredients: Pancetta, onions, carrots, celery, mozzarella
cheese

For the ragù alla bolognese, chop the pancetta, onions,
carrots and celery. Take the mozzarella out of the package and
cut it into slices. This will later be used to top the lasagna.

Step 2: The ragù alla bolognese

Ingredients: Olive oil, pancetta, onions, carrots, celery, minced
meat, tomato paste with basil, white wine, chunky tomatoes
with herbs, broth, milk, salt, pepper

Heated olive oil in a pot. Sauté the pancetta, onions, carrots
and celery in it. Take the vegetables out of the pot and put
them aside. Now add the minced meat to the pot at high
temperature with olive oil. Add tomato paste with basil and
add the vegetables again. Deglaze the sauce with white wine
and wait for the liquid to evaporate. Now add the chunky
tomatoes with herbs as well as broth. Let everything simmer
on low heat for at least 2 hours and then add milk, salt and
pepper so that all the flavors develop perfectly.

Step 3: The bechamel sauce

Ingredients: Butter, flour, milk, bay leaves, nutmeg, salt,
pepper

Melt the butter in a saucepan, add flour and gradually pour in
the milk, stirring constantly. Add bay leaves and nutmeg and
bring to a boil. Finally, season your bechamel sauce with salt
and pepper. Do not forget to remove the bay leaves!

Step 4: The final

Ingredients: Ragù, lasagna plates, bechamel sauce, mozzarella
cheese

Now it's time for layering: Add bechamel sauce, lasagna sheets
and ragù one by one in the baking dish. Repeat until it is well
filled. Top the lasagna with slices of mozzarella and bake at
about 190 °C for 25 minutes until golden brown. Cut your

bubbling lasagna into pieces in the mold and serve it directly on the plate. Heavenly!

Used products:



Diese und weitere leckere Rezeptideen findest du auf:
www.rodiparma.de/italienische-rezepte