



## The “Perfect” Lasagna



### INGREDIENTS:

**BOLOGNESE** 3 TBSP. EXTRA VIRGIN OLIVE OIL (45ML) • 2 TBSP. UNSALTED BUTTER (30G) • 1 CARROT, FINELY CHOPPED • 1 CELERY RIB, FINELY CHOPPED • 1 MEDIUM ONION, FINELY CHOPPED • KOSHER SALT • 3 CLOVES GARLIC, MINCED • 1 TSP. RED CHILI FLAKES (2G) • 16-OZ. CAN TOMATO PASTE (170G) • 1 LB. 90% LEAN GROUND BEEF (450G) • 1 LB. GROUND PORK (450G) • ¼ LB. PANCETTA, GROUND OR VERY FINELY CHOPPED (110G) • 1 CUP WHOLE MILK (240ML) • 1 CUP DRY WHITE WINE (240ML) • 1 TBSP. CHOPPED FRESH OREGANO (3G)

**RICOTTA BÉCHAMEL** 5 TBSP. UNSALTED BUTTER (70G) • ¼ CUP ALL-PURPOSE FLOUR (40G) • 3 CUPS WHOLE MILK, WARMED (720ML) • 1 TSP. KOSHER SALT (4G) • ½ TSP. FRESHLY GRATED NUTMEG (1G) • 115-OZ. CONTAINER RICOTTA CHEESE (425G)

**ASSEMBLY** OLIVE OIL, FOR BRUSHING • 1 LB. DRIED LASAGNA NOODLES • 2 CUPS FINELY GRATED PARMESAN (200G) • 1 ½ CUPS GRATED MOZZARELLA CHEESE (150G) • 2 TBSP. CHOPPED ITALIAN PARSLEY

### ASSEMBLY:

- Heat the olive oil + butter in a large pot over medium-high heat.
- Add the carrot, celery, + onion + saute, stirring occasionally, until translucent, about 5 minutes.
- Season with salt, add the garlic + chili flakes, + cook for an additional minute.
- Add the tomato paste + cook, stirring constantly, until the tomato paste coats the bottom of the pan + turns a deep brick red color, about 3 minutes.
- Add the ground beef, ground pork, + pancetta. Cook until no longer pink, about 10 minutes.

- As it cooks, season with salt + use a wooden spoon or spatula to smash the meat + break it into small bits.
- Stir in the milk + wine, + bring to a simmer.
- Add the oregano, cover, + reduce to the lowest temperature. Simmer for 1½ hours, stirring occasionally.
- Remove from heat + skim most of the fat (not all of it, leave a little bit for flavor). Season with more salt, if desired.
- Make the ricotta béchamel while the bolognese simmers. Melt the butter in a medium pot over medium-low heat.





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- Add the flour + cook for 1 minute, stirring constantly with a wooden spoon or spatula.
- In a steady stream, whisk in the milk. Bring to a simmer + cook on medium-low for 1 minute to thicken.
- Stir in the salt + nutmeg + remove from heat.
- Let cool for 15 minutes, then stir in the ricotta cheese. Season with more salt, if desired.
- Heat the oven to 375°F + brush a 9x13 inch pan with olive oil.
- Boil the lasagna noodles in a large pot of heavily salted water to just under al dente (usually about 1 minute less than the package’s instructions).
- Drain + slick them with a little bit of olive oil to prevent sticking.
- Spread  $\frac{3}{4}$  cup of the ricotta béchamel on the bottom of the pan + top with a layer of noodles, with little to no overlap.
- Spread another  $\frac{3}{4}$  cup of béchamel on top of the noodles, then spread  $\frac{1}{4}$  of the bolognese on top (about  $1\frac{1}{4}$  cups).

- Top with a liberal dusting of parmesan cheese (about  $\frac{1}{3}$  cup).
- Top with another layer of noodles + repeat this layering process 4 more times, giving you 5 layers of pasta. You should have used the last of the bolognese on the 4th layer.
- Top the final layer with the remaining béchamel, the remaining parmesan, + all of the mozzarella cheese.
- Bake uncovered for 35-40 minutes, until the sauce bubbles up on the sides + the top is browned.
- Let cool 15 minutes.

*\* Sprinkle the chopped parsley on top, slice, + serve.\**

### PERSONAL NOTES:

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