

Lasagna with Bolognese Sauce

Ingredients

- 4 Tbs olive oil
- sea salt
- pepper
- 4 1/2 - 5 cups spinach
- 1 cup parmesan cheese
- 1 cup Romano cheese
- 5 sticks butter (or lard)
- 1/2 cup flour
- 3 cloves garlic
- Pinch of nutmeg
- 2 1/2 cups sweet cream (or whole)
- 3-4 cups of Bolognese Sauce

How To Prepare

Dice fresh spinach. Fill pan with 4 Tbs olive oil and chopped garlic, then heat up the pan on the stove. In a separate large pan, create roux (AKA milk gray). Melt butter and a splash of olive oil. Add flour to melted butter and mix in with flat-edged spoon. Remove from heat and stir the mixture until there are no lumps. When the garlic in the first pan is soft, add the spinach. Stir with wooden spoon, then cover. While the spinach is cooking, add heat to the roux and slowly stir in the cream. When the roux is thick and smooth, remove from heat and continue to stir until there are no lumps. Add salt and pepper to taste, and sprinkle in a pinch of nutmeg. When spinach is cooked, remove from heat. Cool ingredients to room temperature. Coat lasagna pan with Bolognese sauce and cover with a layer of lasagna. Coat pasta with more Bolognese and sprinkle spinach evenly on top. Spread the roux on top (it will melt and spread out when cooked). Mix the parmesan and Romano, then sprinkle on top with a large spoon. Add another layer of pasta and press down, then repeat until there are four layers. Top with cheese, then cover the pan with aluminum foil to seal in liquids and steam. Bake at 350 degrees for 30-40 minutes, then take off aluminum foil. Continue to bake for about 10 minutes to crisp the top layer. Let cool and set, then serve with Bolognese sauce.



Bon Appétit!