



COOKING LESSONS

ITALIAN RECIPES

LASAGNE

Ingredients for 4/6 people

Ragout

- 4 pork sausages
- 300g lean veal meat
- 230g minced lean meat
- 2 bottle of tomato pulp
- Mirepoix (celery, onion, carrots)
- Salt as pepper
- Olive oil
- parmesan

Prepare a ragout genly frying a mirepoix in a pan, add the sausages, lean veal meat and minced lean meat. After about 1/5 h add the tomatoes and cook it for 1 h.

Lasagne

- 500g flour
- 4 eggs
- Besciamella

Prepare pasta kneading flour with eggs; work it well until you get a smooth dough. Roll out the pasta in a thin layer. Cook pasta in abundant salt boiling dry and pu ith in a several layers water in a heat-resistant pan. Cover each layer with ragout , besciamella, and grated parmesan. Continue up to lasagne becomes 3cm thick.

Cook in the oven for about 40 minutes at 200° - 220°

Besciamella

- ½ l milk
- 50g butter
- 50g flour

Put the butter in a pan, with no high fire, and when the butter is liquid add flour and mix up to it becomes a cream. Than add warm milk, salt and bring to boil.