

COMMENT

Making homemade lasagna— Part 4 The effort shines through in the taste

This is the last week of a four-week series on homemade lasagna.

You've been very patient!

All you have to do is assemble now. You can assemble the day before you want to eat it.

Just don't bake it until the day of. You can assemble a second one if you like, wrap super well and freeze. Bake from frozen.

I hope you enjoy. I learned how to make lasagna from a couple of chefs that I work with. It's sort of a combination of their recipes mixed with my own findings along the way. It's one of those dishes that you make, not because it's quick and easy, but



What's Cookin'

because it demonstrates your love of food, your care for the people you are making it for and that effort shines through in the taste.

It is surprisingly light tasting with the homemade noodles and the lack of huge gobs of cheese. Serve with a simple vinaigrette dressed salad and a beautiful bottle of red wine.

Enjoy! Have fun and keep cooking!

Lasagna

INGREDIENTS

- 1 recipe fresh pasta
- 1 recipe Bolognese sauce
- 1 recipe béchamel sauce
- 1 cup grated parmesan cheese

METHOD

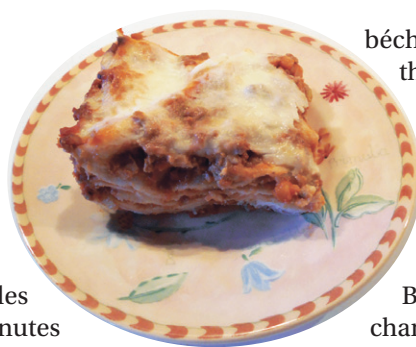
1. Cook sheets of lasagna noodles in boiling, salted water for 2-3 minutes until they have risen to surface of water and are tender. Drain and lay on a baking sheet. Do not stack them.

2. Grease a 9"x13" baking dish with butter or oil.

3. Spread a small amount of Bolognese sauce on the bottom of the pan.

4. Place a layer of noodles, do not overlap.

5. Spread some Bolognese and some

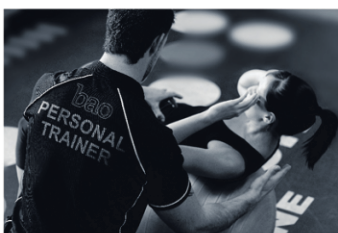


béchamel on the noodles. Sprinkle with parmesan cheese.

6. Continue with layers of noodles, Bolognese, béchamel, parmesan until pan is full. Last layer should be sauce and cheese on top.

7. Bake in a preheated 350 degree oven, covered with foil for approximately 1 hour, until it is hot through and sauces are bubbly. Then remove foil and continue to bake for another 10 minutes until slightly browned on top.

8. Let lasagna rest for 15 minutes before serving.



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