

Floo's RECIPE

Lasagna Woldetensae

Tomas Woldetensae

Title

From the Kitchen of

Approx. 4 hrs

40 min

12

Prep Time

Cook Time

Serves

INGREDIENTS

FOR THE BOLOGNESE SAUCE

Ground beef, prosciutto

Tomato sauce (crushed tomatoes)

Carrots, onions, celery

Extra virgin olive oil

Salt and pepper

White wine, water (3L)

Parmesan cheese, American cheese

Lasagna noodles

FOR THE BESCIAMELLA

Whole milk, butter

Flour, nutmeg

DIRECTIONS *(from Tomas)* **MAKE THE BOLOGNESE.** 1) First you do the so-called soffrito, which is putting the chopped onions, carrots, and celery into a pan with hot oil and sauté. 2) Once they are caramelized, add the meats (ground beef and cubes of prosciutto) and some water. 3) Once the water is almost evaporated, add the wine. 4) Once the alcohol of the wine has evaporated as well, add the tomato sauce and water. 5) It needs to cook at a slow pace for almost for 3 hours.

PREPARE THE BESCIAMELLA. Once the ragù is almost done, start preparing the besciamella sauce. 1) Melt butter inside of a medium tall pan, then add flour. 2) After a few minutes, add warm milk while stirring. 3) Keep adding milk until you get a creamy-looking sauce. 4) Add a bit of salt and nutmeg.

COMPOSE THE LASAGNA. Once you are done with the two sauces, start composing the lasagna. 1) First, a layer of besciamella (to make sure the first layer of pasta gets moisturized), then lasagna noodles, after that a besciamella layer and then a ragù layer. 2) Repeat for 4 levels. 3) On the last layer, add parmesan cheese. *(Note, we added American cheese between layers.)*

BAKE! 40 minutes at 400°F