ITALIAN LASAGNA

Ingredients
Pasta dough ingredients:
750 grams of flour (7 and a half cups)
Half a teaspoon of salt
7 whole eggs
2 egg yolks
Softening oil drop
Bolognese sauce:
weft:
olive oil
butter
750 grams of veal
3/4 teaspoon salt
1/3 teaspoon white pepper
pinch of nutmeg
sauce:
butter
olive oil
teaspoon oregano
1/2 teaspoon dried basil
2 large onions
4 garlic cloves
2 large carrots
tablespoon tomato molasses
Half a cup of medium water
A kilo of tomatoes (or a kilo of tomato juice)
Teaspoon salt
sugar pinch
Bechamel sauce:
110 g flour (5 tablespoons)
110 g butter (5 tablespoons)
2 liters of milk
Half a teaspoon of salt
Quarter of a teaspoon of white pepper

Ingredients

pinch of nutmeg

Kashkaval cheese (to taste or any type of cheese p

Directions

To prepare the pasta dough: In a bowl, we put flour, salt, eggs, then we knead all the ingredients until we get the consistency of a cohesive (hard) dough, and then we grease it with a little olive oil, then cover it with wrapping paper and put it in the oven until it rests for half an hour, Then we cut the dough into two pieces and then we roll the dough until it becomes thin, then close them with a cloth and leave the dough to rest a little. To prepare the Bolognese meat: We put in a frying pan on the fire oil with butter and leave them until they melt, then we add the meat, and then add salt, white pepper, less than a quarter of a teaspoon of nutmeg, then we stir a little all the ingredients, and then we take the pot off the fire.
To prepare the Bolognese sauce: put in a frying pan (the same as the previous one) on the fire with oil and butter and leave them until melted, then add oregano, dried basil (and you will put Italian spices or rosemary), onions (finely chopped), garlic (finely chopped), then We leave them a little, and then add the carrots, roast them a little, then add tomato molasses, water, tomatoes, salt, the previous meat, half a teaspoon of sugar, and leave them until they stick together on a low heat. Application stage: We turn on the oven at 180 degrees (above and below) for half an hour, then we put the first layer of sauce in the oven tray, then we put the bechamel sauce, then we put a layer of dough, then the bolognese sauce, bechamel sauce, cheese (ie. A type available to you; as desired), then we put a layer of pasta (meaning pasta dough), a layer of Bolognese sauce, then bechamel sauce, cheese (until the quantity runs out), and then we close the tray with tin foil and put it in the oven for 30-40 minutes, and then we Remove the foil and leave it in the oven for about 3-5 minutes, then the lasagna is ready. A note about the béchamel sauce This is the recipe: The sauce must be light with you, and the way to find it is in the “Pasta with Béchamel” recipe and the “Cordon Bleu” recipe.

C H E F O M A R

Bon Apetit!