LA CUCINA AT THE MARKET

Cultivate Your Passion for Cooking

Lasagne alla Cucina Nostra

Sauce
3 14.5-oz. can crushed tomatoes
3 tablespoons olive oil
1 medium onion, finely chopped
1 medium carrot, peeled, finely chopped
1 celery stalk, finely chopped
1 cup beef broth
½ cup red wine
Kosher salt to taste

To a large pot; add chopped vegetables. Sauté until softened and onion is translucent. Add tomatoes, wine and broth; bring to a boil, reduce heat, and simmer for 30 minutes.

Filling
1 pound ricotta
1½ cups grated mozzarella
1 cup grated Pecorino Romano
4 hard-boiled eggs grated on box grater
1 cup grated pecorino
1 ground beef (cooked and drained of fat)
Kosher salt and freshly ground black pepper
Large oven proof baking dish

PASTA
Set pasta maker to thickest setting; dust lightly with flour. Divide dough into 4 pieces. Working with 1 piece at a time and keeping remaining dough wrapped in plastic as you work, flatten dough into a narrow rectangle (no wider than mouth of machine); pass through rollers. Fold dough as needed to fit and run through again. Repeat without folding, adjusting machine to thinner settings after every pass and dusting with flour if sticky, until pasta sheet is 1/16" thick (fourth setting on the machine). Place pasta sheets on a lightly floured surface and cut crosswise into 16 8"-long noodles.

Preheat oven to 400 degrees.

Assembly

Spread ¼ cup sauce on bottom of baking dish. Layer a sheet of pasta and sprinkle meat, dollops of ricotta, eggs and grated cheese, Ladle sauce over layer again. Repeat until all the ingredient are used (about 3-4 layers). Tightly seal with foil and bake 25 minutes. Remove foil and cook for an additional 15 minutes or until bubbling and beginning to brown

Let lasagna rest for 10 minutes before cutting.

Buon appetito!