



LASAGNE AL RAGU
(Lasagne with Ragù)

Ingredients:

For the pasta:

- 400 gr. flour
- 4 eggs
- 4 tablespoons extra virgin olive oil

For the ragu:

- 1 kg. peeled tomatoes (canned)
- 500 gr. chicken liver
- 300 gr. minced veal
- 250 ml. extra virgin olive oil
- 200 gr. minced pork
- 50 gr. parsley
- 4 tablespoons parmigiano
- 2 garlic cloves
- 1 celery stalk
- 1 small carrot
- ½ onion
- salt and pepper

For the béchamel:

- 1 litre milk
- 100 gr. flour
- 100 gr. butter
- 50 gr. grated parmigiano
- pinch of nutmeg
- salt and pepper

Directions:

For the pasta:

Place the flour in a large bowl and put the eggs and extra virgin olive oil in the center. Mix thoroughly. Then place the dough on a board. Knead by hand until smooth. Roll with a rolling pin until dough is thin. Cut into rectangle 10 cm x 20 cm.

For the ragù:

Finely chop the vegetables and herbs and sauté slightly in extra virgin olive oil for a few minutes. Add the pork. Stir and cook for 15 minutes. Then add the veal. After 10 minutes add the chicken liver, previously chopped. Cook over medium heat until the meat is dry (30 minutes). Use a hand blender to crush the tomatoes. Add them gradually to the meat and cook for at least another hour at very low heat, stirring occasionally. Season with salt and pepper.

Preheat oven to 400 degrees Fahrenheit.

For the béchamel:

Place the flour and butter in a pan and mix carefully while heating. Once the butter has melted, add the milk gradually. When the sauce is smooth, add nutmeg, parmigiano, salt and pepper to taste.

Spread a little bit of the béchamel into a baking dish, boil a pot of water, adding salt and a drop of extra virgin olive oil. Cook the pasta for 2/3 minutes, drain and put a layer into the baking dish, cover with a little bit of ragù then béchamel and then pasta, continue the process until the baking dish is filled, ending with a layer of béchamel.

Bake for about 50 minutes and cool 20 minutes before serving..