

# Bolognese Lasagna with Porcini - Ricotta Filling

## Description

Derek's favorite Lasagna recipe.

## Ingredients

- 8 ozs bulk Italian sausage
- 8 ozs ground beef
- 1 cup chopped onion (1 large)
- 3 ozs pancetta or bacon, chopped
- 1/2 cup finely chopped carrot (1 medium)
- 1/2 cup chopped green sweet pepper (1 small)
- 1/4 cup chopped celery
- 4 cloves garlic, minced
- 1 can 28 ounce crushed tomatoes
- 1 can 6 ounce tomato paste
- 1/2 cup dry red wine or chicken broth
- 1/2 tsp salt
- 1/4 tsp ground black pepper
- 1 ml whole milk
- 1/4 cup snipped fresh basil
- 2 tbsp snipped fresh oregano
- 15 dried lasagna noodles
- Porcini - Parmesan Sauce    Ingredients:
- 1 oz dried porcini mushrooms
- 4 cloves garlic,minced
- 3 tbsp butter
- 3 tbsp all-purpose flour
- 1 1/2 cups whole milk
- 1/2 cup dry white wine or chicken broth
- 1 ctn 15 ounce ricotta cheese
- 1/4 cup snipped fresh italian (flat-leaf) parsley
- 1/4 cup snipped fresh basil
- 1/2 tsp salt

## Instructions

**1** For meat sauce: In a 4 quart dutch oven, cook sausage,ground beef ,onion, pancetta,carrot,sweet pepper,celery,and garlic over medium-high heat until meat is brown and onion is tender, using a wooden spoon to break up meat as it cooks. Drain off fat.

**2** Stir in tomatoes, tomato paste, wine, salt, and black pepper. Bring to boiling: reduce heat. Simmer, covered, for 30 minutes, stirring occasionally. Stir in milk, basil, and oregano. Meanwhile,cook lasagna noodles according to package directions; drain. Rinse with cold water; drain again.

**3** Preheat oven to 350. To assemble, spread about 1 cup of the meat sauce in an ungreasd 3 quart rectangular baking dish. Top with three noodles and 2 cups of meat sauce. Top with three more noodles and half of the Porcini - Parmesan Sauce. Repeat layering noodles, meat sauce, noodles, and Porcini - Parmesan Sauce. Top with the remaining three noodlesand meat sauce.

**4** Place lasagna on a foil - lined shallow baking pan; cover lasagna with foil. Bake for 30 minutes. Sprinkle with parmesan cheese. Bake, uncovered, for 20 to 30 minutes more or untilheated through. Let stand for 20 minutes before serving. If desired, sprinkle with parsley.

### **Porcini - Parmesan Sauce**

Place 1 ounce dried porcini mushrooms in a small bowl; add enough boiling water to cover. Let stand for 10 minutes; drain. Rinse with cold; drain again. Chop mushrooms; set aside. In a large saucepan, cook and stir 4 cloves garlic, minced in 3 tablespoons hot butter over medium heat for 30 seconds. Stir in 3 tablespoons all pupose flour until combined. Slowly stir in 1 1/2 cups whole milk and 1/2 cup drt white wine or chicken broth (milk may curdle if using wine, but sauce will appear smooth when finished). Cook and stir until thickened and bubbly.Remove from heat. Stir in mushrooms, one 15 ounce carton ricotta cheese, 1 cup shredded parmesan cheese (4 ounces), 1/4 cup snipped fresh italian (flat-leaf) parsley, 1/4 cup snipped fresh basil, and 1/2 teaspoon salt. Makes about 4 1/2 cups.