

# Classic Lasagne alla Bolognese

**Serves 8**

## **Ingredients:**

### **For the Bolognese:**

6 Tbsp extra virgin olive oil

6 Tbsp butter

1 medium onion

2 medium carrots, peeled

2 stalks celery

11 oz pancetta (or bacon)

1-1 1/2 lbs ground beef (depends on how meaty you want your sauce)

2 cups dry white wine (red wine also works)

28 oz crushed tomatoes

2 cups chicken stock

2 Tbsp tomato paste

1 cup whole milk

1/4 tsp ground grated nutmeg

salt and pepper to taste

### **For the béchamel:**

5 Tbsp butter

1/2 cup all-purpose flour

4 cup whole milk

pinch of nutmeg

salt and pepper to taste

### **Assembly:**

1 1/2 16 oz dried lasagna noodles\*

8 oz fresh mozzarella

2 cups grated Parmesan

(\*Note: Traditionally, this is made with fresh pasta. That's amazing, but we simply aren't going to do that when making 100 portions and truthfully, I'm almost never going to make that at home. It's a heavy enough lift to make the lasagna with multiple sauces and an elaborate assembly. When we made this most recently, we didn't boil the noodles first and it worked great. This recipe accounts for a little extra liquid to accommodate for that but you can substitute fresh pasta as well, just divide everything between more layers of pasta, as homemade tends to be a little thinner than store bought.)

### **For the Bolognese:**

#### **Step 1:**

Prepare your mirepoix by placing carrot, celery, and onion in a food processor and pulsing until they are the consistency of relish. You can also achieve this with a box grater or finely chopping. Set aside.

#### **Step 2:**

Add finely chopped pancetta or bacon to a Dutch oven or heavy bottomed sauce pot and place over medium heat. Render the pork until crispy and transfer to a plate. Return the Dutch oven to medium heat with olive oil. Once the oil is shimmering, add the ground beef, breaking it up into medium sized chunks. Season with salt and allow to brown, *undisturbed*, for 8-10 minutes. You want the pieces to get a nice crust on one side. Once browned, flip over and brown the other side. Transfer beef to a plate and add mirepoix to the pot. Season with salt and pepper.

#### **Step 3:**

Use a flat wooden spoon to stir and scrape the fond (aka the caramelized bits that stick to the bottom of the pan). Cook for 5-10 minutes or until most of the moisture has evaporated and it begins to caramelize. Add the tomato paste and toast, while stirring, until it turns a rusty red color. Deglaze with the wine and stir, scraping the bottom of the pan. Bring to a simmer and add crushed canned tomatoes. Season with salt and pepper and return the seared beef and rendered pancetta or bacon to the sauce.

#### **Step 4:**

Bring sauce to a low simmer and allow to cook for 1-2 hours before adding milk, nutmeg, and more cracked black pepper. Return to a simmer and continue to cook for another 45 minutes. Check and adjust seasoning before removing from heat and allowing to cool.

### **For the Béchamel:**

#### **Step 5:**

Place a heavy bottomed sauce pot over medium heat and add butter. When it melts, add flour and whisk to combine. Cook for a few minutes to cook out the raw flour taste but not so much that it turns brown. Add in the milk, little by little, while whisking. Bring to a low simmer, whisking all the while, to make sure that nothing is burning on the bottom of the pan. Cook for 5-10 minutes or until it is thick enough to coat the back of a wooden spoon. Season with salt, pepper, and a pinch of nutmeg. Remove from heat and allow to come to room temperature.

### **Assembly:**

#### **Step 6:**

Preheat oven to 375°F. Coat a 13x9" baking dish with butter.

#### **Step 7:**

Begin by spreading about 1/4 cup of the Bolognese over the baking dish. Cover with an even layer of noodles, careful not to let them overlap. Cover the noodles with about 3/4 cups of Bolognese and about 1/2 cup béchamel. Sprinkle a handful of Parmesan and then repeat with more noodles and more sauce.

#### **Step 8:**

Repeat the layers 4-6 times. Finish the lasagne with a layer of béchamel, torn fresh mozzarella, and more Parmesan cheese. Place the casserole dish on a rimmed sheet tray and cover the dish with foil. Bake for 30-45 minutes or until the noodles are cooked. Remove the foil and continue to bake for about 30-45 minutes, until the cheese is bubbly and golden brown.

#### **Step 9:**

Be chill and allow to cook for about 15 minutes before portioning and enjoying!