

# Lasagna

## Ingredients

Egg Pasta - as per previous recipe      Parmesan 270 gms  
Besciamella - as per previous recipe      Butter , some blobs  
Ragu - as per previous recipe

## Method

Make your ragu as per previous recipe, Cook for 2 hours....

Meanwhile prepare the egg pasta as per previous recipe and cut to size of your dish, or use dried pasta

Preheat the oven to 170 deg.

Whilst pasta is drying prepare the besciamella (white sauce) as per previous recipe

When ragu is ready. Grease your oven proof dish, 20 x 30 is ideal. Cover the bottom of your dish with a thin layer of besciamella , followed by ragu and finally a layer of pasta. Then repeat with besciamella followed by ragu, add a layer or parmesan then pasta. Repeat this 4 or 5 times, finishing with a layer of ragu .

Cover with a thicker layer of Parmesan and dot with butter. Pop in the oven for 45 minutes - tadaaaa

Federico Fellini, The Italian God of Strange and Rimini's favourite son  
(Fellini on a bike from one of Rimini's many murals)

