

Lasagna

Ingredients

Egg Pasta - as per previous recipe

Besciamella - as per previous recipe

Ragù - as per previous recipe

Parmesan - 270 gms

Butter - some blobs

Method

Make your ragù as per previous recipe and while it is cooking (2 hours)...

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.

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

When ragù 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 ragù and finally a layer of pasta. Then repeat with besciamella, ragù add a layer or parmesan then pasta. Repeat this 4 or 5 times, finishing with a layer of ragù .

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)

