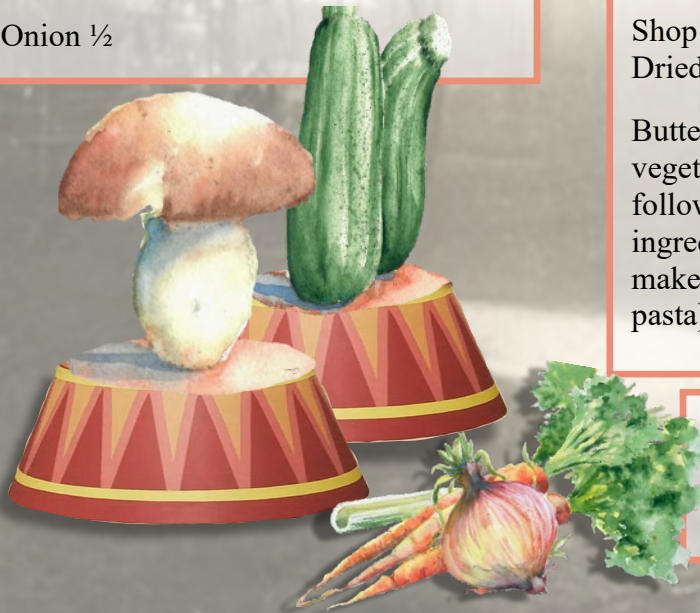


Lasagna Funghi & Zucchine

Mushroom & Courgette Lasagna, Serves 4

Ingredients

Egg pasta 350 gms	Celery 1 stick
Besciamella	Parmesan Grated 200 gms
Mushrooms 400gms	Olive oil
Thyme to taste.	Butter
Courgette 2 large	Salt & pepper
Carrot 1	
Onion ½	



Prepare the egg pasta as per previous recipe. Whilst the dough is resting prepare the besciamella as per previous recipe. Preheat the oven 180°.

Home made fresh pasta - Once the pasta is cut to suit your dish, blanche the pasta rectangles for 1 minute in boiling, lightly salted water, dunk into bowl of cold water (this stops further cooking) drain and place on a tray lined with absorbent paper. Do not overlap

Chop the onion, carrot and celery very fine. Fry for a few minutes till soft. Add the sliced mushrooms and fry until cooked. All together about 10 mins

Slice the zucchini lengthwise and grill briefly until cooked.

Shop bought pasta - Fresh, cut to size. No need to blanche.
Dried - Snap as required as you build up layers

Butter your dish. Add a thin layer of besciamella followed by vegetables and a few blobs of butter, followed by parmesan, followed by pasta. Repeat until you run out of one or other ingredients. If using fresh pasta you can cut some into strips to make a lattice on top, which will go crunchy. (Not for dried pasta) Pour the milk on top.

Federico Fellini, Rimini's most famous son, had a lifelong fascination with the circus and all things strange. (Ringmaster from one of Fellini's dream journals)

Method

Finally, cover with a thicker layer of Parmesan and dot with butter. Pop in the oven for 20 mins

