

# Lasagna Funghi Serves 4

## Mushroom & Courgette Lasagna & Zucchini

### Ingredients

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

### Method

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

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.

Fresh pasta, cut to size. Dried - Snap as required as you build up layers.

Grease your dish. Add a thin layer of besciamella then vegetables and a few blobs of butter, then parmesan, then pasta. Repeat until you run out of ingredients. Pour the milk on top.

Cover with a thick layer of Parmesan and dot with butter. Pop in the oven for 20 mins

Federico Fellini, most famous son, fascination with (Ringmaster, from dream journals)

Rimini's had a the circus one of his

