

# Lasagna Bolognaise



10 pax

| Provencal Sauce |       |                                    |                  | For the Provencal Sauce  |
|-----------------|-------|------------------------------------|------------------|--|
| 2               | ea    | White Onions                       | Roughly Chopped  | Sauté the white onions and garlic in olive oil, once softened, add the white wine and reduce by 2/3rds, add the tomato paste and cook out for 3 minutes, add the plum tomatoes and cook for a further 10 minutes, until the tomatoes come down. Add the vegetable stock and peeled tomatoes-cook for a further 40 minutes, add the basil, then puree with a hand held blender, season with salt and ground black pepper-reserve  |
| 2               | cans  | Plum Tomatoes Peeled               | A10              |  |
| 6               | clvs  | Garlic                             |                  |  |
| 700             | mil   | White Wine                         |                  |  |
| 4               | lbs   | Plum Tomatoes                      |                  |  |
| 8               | oz    | Tomato Paste                       |                  |  |
| 1               | bunch | Basil                              |                  |  |
| 3               | lit   | Vegetable Stock                    | See Base Recipes |  |
| 2               | tbsp  | Salt                               |                  |  |
| 2               | tbsp  | Ground Black Pepper                |                  |  |
| Eggplant        |       |                                    |                  | For The Eggplant   |
| 2               | ea    | Eggplant -peeled-Julienne the peel |                  | Deep fry the eggplant peel in clean oil @ 130c until crispy,-place on parchment paper and season with salt and ground black pepper-reserve for service.  |
| 1               | tbsp  | Sea Salt                           |                  | For The Ragu Bolognaise  |
| 200             | mil   | Olive Oil                          |                  | heavy-bottomed saucepan, heat the olive oil and butter over medium heat. Add the onions, celery, and garlic and sweat over medium heat until the vegetables are translucent and soft but not browned, about 10 to 15 minutes. Add the veal, pork, and pancetta and stir into the vegetables. Add the meat over high heat, stirring to keep the meat from sticking together until browned. Add the tomato paste, milk, and wine and simmer over medium-low heat for 1 to 1 1/2 hours. Season with salt and pepper, to taste, and remove from the heat.      |
| Ragu Bolognaise |       |                                    |                  | For The Bechamel   |
| 1               | ea    | Onion                              | Finely Diced     | In a medium saucepan, heat butter until melted. Add flour and stir until smooth. Over medium heat, cook until light golden brown, about 6 to 7 minutes<br>Meanwhile, heat milk in separate pan until just about to boil. Add milk to butter mixture a little at a time, whisking continuously until very smooth and bring to a boil. Cook 30 seconds and remove from heat. Season with salt and nutmeg and set aside.  |
| 1               | Stalk | Celery                             | Finely Diced     |  |
| 1               | clvs  | Garlic                             | Finely Chopped   |  |
| 1               | lbs   | Ground Veal                        |                  |  |
| 1               | lbs   | Ground Pork                        |                  |  |
| 4               | oz    | Pancetta                           | Finely Diced     |  |
| 2               | tbsp  | Tomato Paste                       |                  |  |
| 250             | mil   | Milk                               |                  |  |
| 250             | mil   | White Wine                         |                  |  |
| 2               | tbsp  | Parmesan                           | Grated           |  |
| 1               | tbsp  | Salt                               |                  |  |
| 1               | tbsp  | Ground Black Pepper                |                  |  |
| Bechamel        |       |                                    |                  | Assembly   |
| 5               | tbsp  | Butter                             |                  | Preheat the oven to 375 degrees F. In a 4" hotel half pan, assemble the lasagne, beginning with a layer of ragu, a sprinkling of grated parmigiano, a layer of pasta, a layer of béchamel, a layer of ragu, a sprinkling of grated Parmigiano etc. until all sauce and pasta are used up. The top layer should be pasta with béchamel over it. Top the lasagne with grated Parmigiano-Reggiano and bake in the oven for 30 to 45 minutes, until the edges are browned and the sauces are bubbling. Remove and allow to cool for 10 minutes before slicing. |
| 4               | tbsp  | Flour                              |                  |  |
| 750             | mil   | Milk                               |                  |  |
| 2               | tesp  | Salt                               |                  |  |
| 0.5             | tesp  | Nutmeg                             |                  |  |
| 8               | oz    | Parmesan                           | (For Assembly)   |  |

Spoon the Provençale sauce into the base of the bowl, so the bottom is covered,-place a 3"x3" slice of the lasagna onto the sauce and