

Lagostina

La Lasagnera



The Italian pleasure of fine cooking.

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CHEESE AND SPINACH LASAGNA



Method

Cook the spinach with a little water and a pinch of salt. Once cooked, drain and chop with a knife.

Heat a saucepan with water and when it bubbles add a teaspoon of oil and a handful of salt. Blanch the pasta dipping one sheet at a time for about 1 minute, then take it with a skimmer and lay it on a cloth towel so that it dries. Do this for all the sheets. Mix the ricotta with spinach in a bowl then mix in the Parmesan and stir it all up to create a homogeneous filling.

Butter the surface of the lasagna dish and add ingredients as follows: spread the ricotta mix until it covers the entire surface



18/10 Stainless steel lasagna dish
with wooden cover 37X24 cm



Dishwasher
safe
(stainless steel
part only)



Oven
safe
(stainless steel
part only)



MADE IN ITALY



Ingredients for 8 servings

- 20 pasta sheets
- 2 kg of fresh spinach
- 1 kg of ricotta cheese
- 300 g of Parmesan cheese
- 1 glass of water
- 1 litre of bechamel
- 100 g of butter
- Extra virgin olive oil to taste
- Salt and pepper to taste

Bechamel

- 60 g of butter
- 60 g of flour
- 800 ml of milk
- Nutmeg
- Salt

followed by two ladles of bechamel, a layer of sheets of pasta. Continue this sequence for three other layers until the last that will be made only of white sauce, Parmesan cheese and butter flakes.

Put the dish in the preheated oven and bake at 180 degrees for about 40 minutes.

Bechamel

Melt the butter in a pan with high sides over medium heat. Combine the flour and quickly stir with a whisk to create a roux without lumps. Add the milk and mix until it reaches a thick, smooth consistency. After cooking, add salt and a pinch of nutmeg.

Enjoy!

BOLOGNESE LASAGNA



Ingredients for 8 servings

- 20 pasta sheets
- 500 g of minced beef
- 500 g of minced pork
- 1 onion
- 50 g of carrot
- 50 g of celery
- 1 glass of red wine
- 1 glass of filtered water
- 150 g of triple tomato concentrate
- 1 litre of bechamel
- 100 g of butter
- Salt and pepper

Method

Wash and clean celery, carrots and onion. Cut all the vegetables into small cubes. In a pot with high sides, brown the chopped vegetables in butter. Add the minced meat and mix using a fork. After 10 minutes add the wine. Once coloured by the wine, add the triple tomato paste, 1 cup water and salt then cook for 2 hours.

Heat a saucepan with water and when it bubbles add a teaspoon of oil and a handful of salt. Blanch the pasta dipping one sheet at a time for about 1 minute, then take it with a skimmer and lay it on a cloth towel so that it dries. Do this for all the sheets.

Once the sauce is ready, mix with the bechamel and proceed with the preparation of the lasagna.

Butter the surface of the lasagna dish and add ingredients as follows : add the sauce until it covers the entire surface then sprinkle with Parmesan, add a layer of sheets of pasta. Continue for three more layers until the last that will be made only of sauce and Parmesan cheese.

Put the dish in the preheated oven and bake at 180 degrees for about 40 minutes.

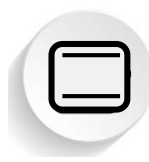
Enjoy!



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MADE IN ITALY



SALMON LASAGNA



Ingredients for 8 servings

- 20 pasta sheets
- 400 g smoked salmon
- 600 g of courgette
- 200 g of grated Parmesan cheese
- 500 g of cow mozzarella (drained)
- 1 litre of bechamel
- 50 g of butter
- 1 onion
- Salt and pepper to taste
- Extra virgin olive oil to taste

Method

Cut the courgettes and the onion into thin slices. Melt a knob of butter in a pan, add the courgettes and onions, a pinch of salt, pepper and toss for about 10 minutes. Cooking must be quick.

Cut the mozzarella into cubes and set aside.

Heat a saucepan with water and when it bubbles add a teaspoon of oil and a handful of salt. Blanch the pasta dipping one sheet at a time for about 1 minute, then take it with a skimmer and lay it on a cloth towel so that it dries. Do this for all the sheets.

Cut the salmon into thin slices and begin the assembly. Butter the surface of the lasagna dish and add ingredients as follows: two scoops of white sauce, a layer of sheets of pasta, courgettes, salmon, mozzarella and Parmesan cheese to cover the entire surface. Continue this sequence for three more layers to the last layer. Then, add the butter flakes to brown the outer surface of the lasagna. Put the dish in the preheated oven and bake at 180 degrees for about 40 minutes.

Enjoy!



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MADE IN ITALY

