

Lasagna Bolognese

serves 4-8

TOOLS NEEDED: Tin foil, an ovenproof dish 8x12, cheese grater, dutch ovens, and pots.

INGREDIENTS:

For Bolognese sauce:

2 slices thick cut all natural bacon

EVOO

1 pat of butter

1-2 small red chilies, thinly sliced, de- seeded (if you want less spicy)

2-3 cloves of garlic thinly sliced

2 medium white onions chopped

1 carrot, grated and then finely chopped

2 celery stalks chopped

1 pound (combo beef + pork)

2 - 3 heaping tsp dried oregano

1/2 -2 tsp freshly ground nutmeg

1 bottle of dry red wine , Chianti,

1 can 28 oz san marzano crushed tomatoes

1 tube of tomato paste

1 bay leaf + sprig of fresh thyme bunched together wrapped with string

1 oz pecorino romano freshly grated

1 oz parmesan cheese freshly grated (plus more as needed)

1 bunch fresh basil

kosher sea salt + fresh ground pepper to taste

For the Lasagne:

8-12 ounces dried GF lasagna sheets (or regular)

2-3 cups crème fraîche (room temp)

4-6 ounces grated parmesan cheese

1 large ripe heirloom tomato sliced (use serrated knife for best results)

1 fresh mozzarella ball (optional)

Bunch fresh basil

METHOD:

First make your sauce.

unless skip this step and use RAO's - could make another day.

1. In a large dutch oven, put your bacon in the cold pan + heat up on medium heat. When crisp, transfer over to a paper towel and pat dry. Set aside.
2. In the same pan on medium heat, add a pat of butter + EVOO. Toss in your chilies and garlic. Once they are fragrant, add your carrot, celery, and onions. Salt and pepper to taste. Cook until the veggies are soft +clear. (about 6-8 min) . Chop up your cooked bacon, and add back to the pan.
- 3.(In the same pan), add in your ground meat, break up with a wooden spoon. Add salt and pepper , plus your dried oregano to the meat. Give it all a good mix, so your veg + meat combines. Brown for a bit, and deglaze with red wine. (a good splash or two)
4. Add your tomatoes, and 1 tablespoon of the tomato paste. Fill the tin with 1/2 cup water and clean out the remaining tomato juices into the pan. Add 4-5 ounces of your red wine,give it all a good stir. Add in your ground nutmeg, to taste, and then your bunch of fresh herbs. Bring to a bubbling boil, scraping the bottom, then reduce heat, and simmer on low for 30 min -to 12 hours. Really depending on your preference, the longer the sauce cooks, the richer the sauce will get.

TIP: When you are ready to finish the sauce off, take out the wrapped herbs, add salt and pepper to taste. Add your 2oz parm + pecorino to the sauce just before making your lasagna.

Make the LASAGNA :

1. **Preheat your oven to 375 F .** Boil some water in a pan, season with salt and EVOO, add all your lasagna sheets to blanch, 1-2 min if GF- 3-4 min if reg pasta. Drain and pat dry with paper towels to absorb excess water.

Spoon 1/3 of your bolognese into the bottom of an ovenproof stoneware dish, then place a layer of lasagna sheets. Follow with over a third of a dollop crème fraîche, (good enough to coat the whole sheets) . Add a layer of your parmesan cheese. Repeat with another layer of bolognese sauce, then noodles, creme fresh + cheese, two times more. keep repeating until the last layer is finished with creme fresh, + cheese. *Optionally, can break apart your mozzarella ball and scatter on top.*

Scatter the sliced tomato, and gently tear off basil to top with. I also like to drizzle with olive oil, salt + pepper. Cover with aluminum foil, bake for 30 min, and then bake for another 15-20 min uncovered, until the cheese is golden and bubbly.

Put on a cooling rack,let sit for 30 min until cut open. Serve with a green punchy salad. Enjoy!