

# Lasagna Bolognese

Serves 8-10 : multiple hours of prep time, plenty is passive, best when individual pieces are prepared a day in advance & lasagna assembled day of : A recipe by Sue Li from Bon Appetit

## Ingredients:

### Bolognese Sauce

- 1 large onion, coarsely chopped
- 1 medium carrot, peeled, coarsely chopped
- 1 celery stalk, coarsely chopped
- 2 tblsp olive oil
- 1lb ground beef chuck
- 1lb ground pork (I used italian sausage)
- optional: 4oz. pancetta (Italian bacon), finely chopped
- salt & freshly ground black pepper
- 1 cup dry white wine
- 1 cup whole milk
- 1, 14.5-oz. can crushed tomatoes\*
- 3 cups chicken broth, divided
- optional: parmesan rind

### Fresh Pasta

- ½ tsp salt
- 3 cups all-purpose flour, plus more for dusting
- 4 large eggs, room temp

### Béchamel

- 5 tblsp butter

- ¼ cup all-purpose flour
- 4 cups whole milk, warmed
- pinch of ground nutmeg, fresh is best
- salt

#### Assembly

- salt
- butte (to grease dish), room temp
- 2 cups freshly grated parmesan

#### **Instructions:**

#### **Bolognese Sauce**

(can be prepped up to 2 days ahead, just cover & chill until assembly)

- Pulse onion, carrot, & celery in a food processor until finely chopped (optionally, you could blend, grate, or finely dice if you don't have a food processor).
- Heat oil in a large heavy pot over medium heat.
- Add beef, pork, pancetta, & vegetables; cook, breaking up meat with a spoon, until moisture is almost completely evaporated & meat is well browned, 25–30 minutes; season with salt & pepper.
- Add wine to pot & bring to a boil, scraping up browned bits from bottom of pot, about 2 minutes.
- Add milk; bring to a boil, reduce heat, & simmer until moisture is almost completely evaporated, 8–10 minutes.
- Add tomatoes & 2 cups broth; bring to a boil, reduce heat, & simmer, adding water by ½-cupfuls if sauce looks dry\*, until flavors meld & sauce thickens, 2½–3 hours.
- Let sauce cool, then cover & chill for at least 12 hours or up to 2 days. Letting the sauce sit will give it a deeper, richer flavor.

#### **Fresh Pasta**

(dough can be prepped 1 day ahead, keep chilled but set out in room temp 1 hour before rolling & cutting)

- Whisk salt & 3 cups flour in a large bowl, make a well in the center, & crack eggs into well.
- Mix eggs with a fork, then slowly mix in flour until a shaggy dough forms.
- Turn out dough onto a lightly floured surface & knead, dusting lightly with flour if sticky, until smooth, about 5-8 minutes (it will be fairly stiff but smooth).
- Wrap in plastic; let sit until dough holds an indentation when pressed, 1–2 hours (or refrigerate until ready to use).

### **Béchamel**

(can be prepped up to 1 day ahead, just cover & chill until assembly)

- Heat butter in a medium saucepan over medium heat until foaming.
- Add flour & cook, whisking constantly, 1 minute.
- Whisk in warm milk, ½-cupful at a time.
- Bring sauce to a boil, reduce heat, & simmer, whisking often, until the consistency of cream, 8–10 minutes; add nutmeg & season with salt.
- Remove from heat, transfer to a medium bowl, & press plastic wrap directly onto surface; let cool slightly.

### **Assemble**

(can be assembled up to 1 day ahead, just cover, chill, & let sit at room temp 2 hrs before baking)

- **Reminder:** pull pasta dough from fridge 1 hr before rolling & cutting
- Set pasta maker to thickest setting; dust lightly with flour. Divide dough into 4 pieces.
- Working with 1 piece at a time & keeping remaining dough wrapped in plastic as you work, flatten dough into a narrow rectangle (no wider than the mouth of the machine); pass through rollers.

- Fold dough as needed to fit & run through again. Repeat without folding, adjusting the machine to thinner settings after every pass & dusting with flour if sticky, until the pasta sheet is 1/16" thick (setting 8 on most machines).
- Place pasta sheets on a lightly floured surface & cut crosswise into 16 8"-long pasta sheets.
- Reheat the sauces. Combine Bolognese sauce & remaining 1 cup broth in a large saucepan over medium, & heat until sauce is warmed through.
- Meanwhile, if you made the béchamel ahead of time, heat in a medium saucepan over low heat just until warmed through (you don't want to let it boil).
- Working in batches, cook fresh lasagna noodles in a large pot of boiling salted water until just softened, about 10 seconds.
- Remove carefully with tongs & transfer to a large bowl of ice water; let cool for 10-30 seconds. Remove & set on a large work surface (or stack on a baking sheet, with paper towels between each layer, making sure noodles don't touch or they'll stick together).
- Preheat oven to 350°. Coat a 13x9" baking dish with butter.
- Spread ¼ cup béchamel in the prepared baking dish. Top with a layer of noodles, spread over a scant ¾ cup Bolognese sauce, then ½ cup béchamel, & top with ¼ cup Parmesan.
- Repeat the process 7 more times, starting with noodles & ending with Parmesan, for a total of 8 layers.
- Place the baking dish on a rimmed baking sheet & bake lasagna until bubbling & beginning to brown on top, 50–60 minutes.
- Let lasagna sit 45 minutes before serving.

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**recipe notes:**

- When it comes to the canned tomatoes, I used fresh that I had prepped, deskinning, & simmered down a bit. Either works great!
- The original recipe has a note that says if you're not interested in making homemade pasta sheets, it's fine just buy some. As much as I agree with that statement...I think you should definitely homemade the pasta sheets. **It was everything for this recipe.**

- I didn't use pancetta because I had the other meats on hand & didn't want to go buy it. It still tasted perfect but I bet it would be even better with the pancetta.

**what you learn from this recipe:**

- This is a great intro to homemade pasta. It's pretty relaxed because the sheets can be imperfect & there aren't as many steps as there would be if you had to cut them into fun shapes.
- I had let my bolognese get too dry while simmering & it ended up getting a little burnt on the bottom. Adding a splash of wine to get the brown bits out of the pan & bring back some moisture worked wonders!