

# BARBETTA

## PUTTING TOGETHER THE PERFECT LASAGNA

### *What you'll need:*

- \* 100g grated Parmesan
- \* 150g diced mozzarella
- \* The ragu bolognese
- \* The bechamel sauce
- \* The pasta strips

### *Throw it all together:*

1. Cover the base of a casserole dish with a layer of ragu
2. Place your pasta rectangles side by side on top of the ragu until you have covered it completely. Don't allow them to overlap too much, you don't want any double layers of pasta.
3. Add a layer of ragu, béchamel, grated Parmesan and mozzarella
4. Repeat the process in the same order as above until you reach 5 or 6 layers of pasta. On the very last layer of pasta, place a slightly thicker layer of béchamel and ragu – this is the layer most exposed to the hot air of the oven and tends to dry up a little. Sprinkle some Parmesan cheese on top, or between the layers, if you like.

### **CHEF'S TIP**

In order to ensure that a lasagne holds its shape after it is cut and plated, many Italians alternate the orientation of their pasta with each layer. So, if you layer your first layer of pasta lengthways, you will lay your second layer crossways, alternating each time.

### *To finish:*

1. Place the casserole in a pre-heated oven at 180° Celsius (390 Fahrenheit) for about 25 minutes. Uncover and cook for a further 10 minutes. You will know the lasagne is ready when you can see a golden crust around the outside edges on the top layer.
2. Let your lasagne rest before cutting and serving. Enjoy!