

## ED GIOBBI'S LASAGNA VIA NEW YORK TIMES VIA JOE KOLODZIEJ

### THE TOMATO AND SAUSAGE SAUCE

1-pound sweet Italian sausage meat  
1-pound hot Italian sausage meat  
½ cup extra virgin olive oil (plus 2 tablespoons)  
4 cups chopped onions  
2 small carrots diced (about 1 cup)  
8 cups canned Italian plum tomatoes (2-28oz cans) (I puree them in the food processor)  
1 teaspoon crushed fennel seeds (optional)  
Salt and pepper

Heat the 2 tablespoons olive oil in large skillet over medium heat. Add the sausage meat and break up into small pieces as you lightly brown the meat. Once there is no pink color to the sausage, remove the pan from the heat, drain the fat and oil from the meat, put the sausage in a bowl and set aside. Discard the fat from the skillet.

Wipe out the skillet with paper towels. Return the skillet to the stove and add the ½ cup of olive oil. Once the oil is hot, put in the onions and carrots, cooking until just soft. Add the garlic and cook for 1 minute more. Season with salt and pepper (add the optional crushed fennel if using).

Now add the crushed tomatoes, stir and lower heat and simmer 45 minutes, stirring occasionally.

While the sauce simmers make the Béchamel Sauce:

### THE BECHAMEL SAUCE

3 Tablespoons butter  
3 Tablespoons flour  
1 cup milk  
1 ¼ cup heavy cream  
¼ teaspoon ground nutmeg

Melt the butter in a saucepan over medium heat. Stir in the flour, using a wire whisk and cook about 2 minutes until the raw flour scent disappears. Keep whisking and add in the milk until thickened. Add in the cream, nutmeg, salt and pepper. Whisk until slightly thick and the sauce coats the back of a spoon. Remove from heat and set aside.

## THE RICOTTA FILLING

1-pound whole milk ricotta  
3 eggs  
1 cup grated Parmigiano Reggiano  
2 Tablespoons chopped flat leaf parsley  
Salt and pepper

In a medium bowl mix the ingredients together.

## THE LASAGNA NOODLES

1 BOX (MAYBE A BIT MORE)

I do not pre-cook the noodles.

Fill a deep baking dish or bowl with very warm water. Place the lasagna noodles into the water and let soak 5 minutes before using. Be sure to separate the noodles as you soak them to avoid sticking together.

## THE MOZZARELLA AND PARMIGIANO CHEESES

1 pound of shredded mozzarella  
1 cup grated parmigiano

## BAKING

Pre-heat the oven to 375 degrees. Place rack in the middle of the oven.

## LASAGNA DISH

Use a deep 9" X 13" baking pan or dish.

Coat the bottom of the dish with a layer of the meat sauce. Add a layer of noodles. Add another thin layer of meat sauce. Sprinkle with mozzarella and parmigiano. Add several dollops of the ricotta mixture, smearing softly. Drizzle Bechamel sauce over the top.

Continue making layers ending with meat sauce and then mozzarella and parmigiano on top.

Cover with parchment paper and then tightly cover and wrap with foil. Bake about 50-60 minutes or until piping hot and bubbling. Remove foil and parchment and turn on broiler. Broil until lightly browned, about 2-3 minutes. Remove from oven and let rest 15 minutes before serving.

Serves about 8

## INGREDIENTS AND AMOUNTS AT A GLANCE

### MEAT SAUCE

1-pound sweet Italian sausage meat  
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½ cup extra virgin olive oil (plus 2 tablespoons)  
4 cups chopped onions  
2 small carrots diced (about 1 cup)  
8 cups canned Italian plum tomatoes (I puree them in the food processor)  
1 teaspoon crushed fennel seeds (optional)  
Salt and pepper

### BECHAMEL SAUCE

3 Tablespoons butter  
3 Tablespoons flour  
1 cup milk  
1 ¼ cup heavy cream  
¼ teaspoon ground nutmeg

### RICOTTA FILLING

1-pound whole milk ricotta  
3 eggs  
1 cup grated Parmigiano Reggiano  
2 Tablespoons chopped flat leaf parsley  
Salt and pepper

### THE LASAGNA

1 to 2 boxes lasagna noodles  
1 pound of shredded mozzarella  
1 cup grated parmigiano