



Rosa's Award-Winning Lasagne

Yield: 1 serving dish - 12 small portions / 8 large portions

Ingredients

1/2 Onion (sliced)
2 1/2 lbs Ground veal
1 tbsp Olive oil
1/2 tbsp Chopped garlic
1-2 tsp Salt
1/4 tsp Pepper
1 1/2 cups Water
1 1/2 cups Shredded mozzarella
6 sheets Lasagna noodles, cut in half
3/4 cups Parmesan cheese
1 1/2 litres Tomato sauce

Preparation

Heat oil on low in a medium saucepan and then add garlic, onion, salt, and pepper. Sauté a few minutes until soft and translucent.
Add veal and brown.
Add half the water and cook for approximately 30 minutes, stirring occasionally to mash meat and blend the ingredients.
Add the other half of water, mix, and cook through.
Remove from heat and set aside.
In a separate medium saucepan, bring sauce to boil and then set to low to simmer.
Fill one large pot with water and a splash of olive oil and bring to boil.
Fill a second large pot with cold water and set aside.
Once the first pot has come to a boil, add 6 of the halved lasagna noodle sheets and let cook for approx. 1 minute.
Remove sheets and submerge in pot with cold water.
Repeat with 6 more halved sheets.
Leave all sheets in the cold water until ready to assemble.

Assembly

Preheat oven to 250°F

Add 1 1/2 large ladles of sauce into bottom of hotel pan

Lay 2 halved lasagna noodle sheets vertically in bottom of hotel pan

Pour 1 scoop of sauce over noodles

Spread 1 1/2 scoops of veal on top

Sprinkle one handful of parmesan cheese over veal

Sprinkle one handful of mozzarella cheese over veal

Lay 2 halved sheets on top, this time, horizontally

Repeat 4 more times, each time alternating noodles vertically and horizontally, for a total of 5 layers

At the end of 5th layer, add 1 1/2 scoops of sauce and then add a 6th layer of noodles

Add 1-2 more scoops of sauce and then a small sprinkle of parmesan cheese on top

Tuck down corners by using your fingers to gently press the noodles down, ensuring all layers are tucked in

Bake uncovered on centre rack for 60 min

Buon Appetito!

7 NUMBERS