



STONE'S THROW WINERY

Lasagne el Forno (Oven baked lasagna)

Red Sauce

3 tbsp olive oil
1 small onion
1 stick of celery
1 medium carrot
5 oz. ground pork or pancetta (non smoked Italian bacon)
1/2 lb. ground beef (not sirloin, you need the fat)
1 glass of white wine (6 oz)
1 1/4 cup tomato puree-easy on the juice
3 tbsp tomato paste
5 fresh rosemary leaves or 2 dried
1 cup beef stock
2 tbsp fresh chopped basil
2 tbsp fresh chopped flat leaf (Italian) parsley
Salt & Pepper

Béchamel Sauce

3 tbsp butter
3 tbsp all purpose flour
2 cups milk
Salt & Pepper
2 cups freshly grated Parmesan
1/2 small onion
2 small cloves garlic chopped
1 fresh grate of nutmeg
8 black peppercorns
9 sheets dried egg lasagna- prepare per box instructions

Red Sauce Directions:

Chop the onion, carrot and celery, dice the pancetta (or ground pork) slowly fry with ground beef and rosemary in the olive oil. Pour over white wine; add tomato puree and tomato paste, season lightly with salt & pepper. Gradually pour over beef stock. Simmer slowly for an hour, over very low heat. Add parsley and basil 3 minutes before removing from stove.

Béchamel Sauce Directions:

Melt the butter in a saucepan and stir in the flour and other ingredients.

Remove from the heat and add salt and 2 or 3 grinds of pepper.

Gradually pour over the milk and mix in. Bring to a boil, stirring continuously and simmer for 5-7 minutes. Grease the inside of an ovenproof dish with butter. Cover the base with a sheet of prepared lasagna and evenly cover with Béchamel sauce, then a layer of red sauce, sprinkle with Parmesan and repeat, and repeat, and repeat! End with a layer of Béchamel sprinkled with more Parmesan. Bake and 375 degrees for 25 to 30 minutes and serve with a generous topping of red sauce.