

Best Lasagna

Serves 10-12

- 2 T extra virgin olive oil
 - 2 medium onions, chopped
 - 5 cloves garlic, finely minced
 - 1 medium carrot, peeled and finely grated
 - 500 g ground beef
 - 200 g ground pork
 - 80 ml whole milk
 - 240 ml red wine
 - 800g whole stewed tomatoes
 - 3 T tomato paste
 - 2 tsp salt to taste
 - 1 tsp dried oregano
 - ¼ tsp black pepper
 - 1 dried shiitake mushroom (optional)
 - 1 tsp extra virgin olive oil
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- 15 sheets no cook lasagna
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- 150 g (1½ C) fresh basil leaves
 - 425 g ricotta cheese
 - 180 g mozzarella cheese (no need to grate)
 - 60 g parmesan cheese
 - 1 large egg
 - ½ tsp salt
 - ¼ tsp pepper
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- 100 g Gruyère cheese, shredded
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- Parsley for garnish (optional)



Meat Sauce:

1. Add the **olive oil** to large Dutch oven along with **onions, garlic** and **carrot**.
2. Cover with lid and cook over **medium low heat** until the onions are soft and translucent. The moisture released by the vegetables should keep them from burning, but if they start burning, turn down the heat and add a little water.
3. Once the onions are cooked, remove the lid and **turn up the heat**, sautéing until the mixture is ⅓ the original volume and starting to caramelize.
4. Push the vegetables to the sides of the pan, turn up the **heat to medium-high** and add the ground **beef** and **pork**. Use a spatula to break up the clumps.
5. Add the **milk** and boil, continuing to break up the clumps until the beef is cooked and there is no liquid left.

6. Add the **wine** and boil until most of the liquid has evaporated and there is no smell of alcohol remaining.
7. Add the **tomatoes**, using your hands to crush them into small pieces, and then add the **tomato paste, salt, oregano, and black pepper**.
8. Use a spice grinder or mortar to grind the dried **shiitake** into a powder, then put into the pot.
9. Simmer the sauce over **medium low heat** until it is thick (**30-40 minutes**)
10. Have **no-cook lasagna noodles** ready to go

Basic Filing:

11. Using on/off pulses, chop fresh **basil leaves** finely in processor. Add **ricotta, mozzarella, parmesan, egg, salt and pepper**. Using pulses, process the filling until just blended and texture is chunky.

Cooking:

12. Preheat the oven to **190°C**.
13. Put down a layer of sauce just thick enough to cover the bottom of the baking dish.
14. Arrange noodles on top, enough to cover the sauce
15. Spread basil filling over noodles, spread even to cover
16. Cover with the pasta, cutting the pasta as necessary to fill in the spaces. Repeat so that you have 3 layers of pasta.
17. Once there are 3 layers, finish by spreading the remaining meat sauce on top of the last layer of pasta. Cover with enough **Gruyère** so that you cannot see any sauce underneath.
18. Put the lasagna (uncovered) on a baking sheet to catch any spills, then place it in the oven. Bake until the sauce is hot and bubbly and the cheese has browned on top. If the sauce has been bubbling for a while and the cheese is not getting brown, turn up the heat to **200°C** to finish it off
19. When the lasagna is done, take it out of the oven, garnish with the minced **parsley**, and let it **rest for 10 minutes before cutting** and serving.