

Lasagne are one of the most characteristic dishes of Emilia Romagna.

Although this recipe comes from Emilia, lasagne are so famous that they have become one of the symbols of Italian cuisine in the world, with many and delicious variations.

*Ingredients for a baking tray 20x30 cm.*

*For the pastry:*

- 500 gr. common wheat flour 00
- 350 gr. boiled sieved spinach
- 4 medium eggs with red yolk
- Extra virgin olive oil

*For the ragù alla bolognese:*

- 250 gr. ground pork meat
- 250 gr. ground beef
- 150 gr. pork sausage
- 100 gr. fresh bacon
- 50 gr. onions
- 50 gr. carrots
- 50 gr. celery
- 3 l. water
- 250 gr. white wine
- Tomato sauce
- 1 tbsp extra virgin olive oil
- Salt and pepper

*For the white sauce:*

- 1 l. fresh whole milk
- 100 gr. flour 00
- 100 gr. butter
- Salt
- Grated nutmeg

*For the final composition:*

- Grated Parmesan cheese

*Pastry preparation:* on the cutting board, make a well with the sieved flour and, at its centre, add the eggs and a pinch of salt. With a fork, beat the eggs together with the spinach and a small amount of extra virgin olive oil, gradually incorporating the flour without breaking the walls of the well; when the dough is firm, work it with your hands until it is cohesive, soft and non-sticky. Pull the dough until it is about 2 mm thick. Then, with a knife, cut rectangles of about 20x10 cm. Boil the rectangles of pasta dough in boiling water, with two tablespoons of oil, then let it sit on a dishcloth.

*Ragù preparation:* chop onions, celery and peeled carrots finely. Heat the oil in a saucepan, add the chopped vegetables and stew for 10 minutes over low heat, stirring from time to time. Mix all meats a little at a time, that will have to brown slowly for about 10 minutes. Simmer with white wine and as soon as the alcohol has evaporated and the cooking liquid is dry, pour the tomato puree as you like, but making sure that the ragù is not too liquid. Add some water and a pinch of salt; stir and cook over medium-low heat for an hour. Continue cooking for another 2 hours, adding water if needed. Season with salt and pepper and let it sit.

*White sauce preparation:* take a little saucepan and heat the milk. In another saucepan, melt the butter over low heat. When it has melted, remove it from the heat and add the sieved flour. Stir it vigorously with a whisk to obtain a lump-free mixture. Then put the saucepan again on the heat to brown it a little. When the milk is hot, season with the grated nutmeg and a pinch of salt, to be added to the mixture of butter and flour. Mix all the ingredients vigorously with a whisk and thicken over low heat: the mixture must be homogenous and lump-free. Cook the white sauce for about 5-6 minutes, until it becomes creamy.

*Lasagne preparation:* take a baking tray or a rectangular oven pan, with a size of 30x20 cm. Evenly distribute a trickle of white sauce over the entire surface of the pan, then place the pasta dough rectangles on top and pour another thin layer of white sauce, one of ragù and some grated Parmesan cheese. Put another layer of pasta dough, and continue alternating with ragù, white sauce and Parmesan cheese, until the pasta dough runs out. Finish with a layer of ragù and a sprinkle of Parmesan cheese. Cook in a conventional oven at 200°C for about 25 minutes (or in a convection oven at 180°C for 15 minutes): when lasagne has a light golden crust on its surface, it is ready.

In other variants, lasagne could be prepared with a classic egg pasta dough or alternating layers of egg pasta and spinach pasta doughs.