

Lasagne alla Bolognese

Serves 6

- 1 generous pound of ground meat, preferably a mix of pork, beef, and veal (can substitute ground beef, veal or even turkey)
- 1 package dry oven ready lasagne
- 1 large carrot
- 1 medium white onion
- 3 tablespoons extra virgin olive oil
- 1 28-ounce can whole tomatoes (San Marzano DOP, if possible)
- ½ stick butter
- 1 generous cup of grated Parmigiano Reggiano cheese (or can substitute or blend with Pecorino Romano)
- 1 quantity of Besciamella Sauce (recipe below)
- Seasonings to taste: salt, pepper, basil, parsley
- 1 cup frozen peas (optional)
- ¼ cup white wine (optional)

Tomato meat sauce

Finely chop, or pulse briefly in food processor, the carrots and onion. Heat oil to medium in a large skillet, add chopped carrot, and onion. Sauté for around 5 minutes, stirring occasionally, until they begin to soften. Add the ground meat, separating into small pieces with a wooden spoon, and cook until browned. (Once nearly browned, add wine if desired.) Pour whole tomatoes into the pan, mashing with the spoon. Slightly reduce heat. Stir occasionally and cook for approximately an additional 30 minutes, adding salt, and pepper to taste. Include basil and parsley if desired.

Besciamella Sauce

*Prepare while tomato meat sauce is cooking or prior.

- ¼ cup white flour
- ½ stick butter
- 2 generous cups whole milk
- Seasonings to taste: salt, pepper, ground nutmeg

Melt butter in in a small saucepan over medium heat. Remove from heat once the butter is nearly melted. Whisk in the flour a little at a time until it becomes a paste. Slowly add some milk, stir and continue adding and stirring until all the milk is combined. Turn the heat to medium high and place saucepan back on the burner. Add

a pinch of salt and stir until it boils. Lower the heat and stir occasionally, for 15-20 minutes or until it is nearly a paste-like consistency or thick enough that it will stick to the spoon. Remove immediately from the heat and season with additional salt. Add pepper and nutmeg to taste.

Lasagna assembly

Preheat oven to 400 F.

*Even though it's "no cook lasagna," boil in salted water for 2-3 minutes and drain in a colander. This will ensure it doesn't absorb too much sauce, creating a dry lasagna.

Lightly cover the bottom of a medium sized casserole dish with the sauce. Add lasagna sheets to cover pan. On top of lasagna sheets spoon some additional sauce, add a few pats of butter, sprinkle generous amounts of grated cheese and dot with the Besciamella Sauce. Sprinkle peas as desired.

Continue making 2-3 additional layers, but being judicious to ensure you have saved about 1/3 of the Besciamella Sauce, grated cheese, and butter. On the top layer, finish with only the Besciamella Sauce, grated cheese and a few pats of butter (no tomato meat sauce).

Bake for 30 minutes covered with foil. Remove the foil for an additional 5 minutes to produce a golden-brown crust.

Tiramisù

Serves 6

- 1 cup powdered sugar
- 18-24 ladyfinger cookies
- 2 egg whites
- 4 egg yolks
- 2 cups (around 16 ounces) mascarpone cheese
- 1 tablespoon brandy (optional)
- 1 hunk (about 1.5 ounces) of high-quality, dark chocolate, diced or shaved into pieces
- Unsweetened cocoa powder, enough for dusting the entire cake
- 1 cup of espresso or very strong coffee

Use an electric mixer to beat the egg whites until stiff in a large bowl. In another large bowl, beat the egg yolks by hand with $\frac{3}{4}$ cup powdered sugar until well incorporated. Delicately mix the mascarpone cheese into the egg yolks mixture, then fold in the egg whites.

In another bowl, mix the cooled espresso, $\frac{1}{4}$ cup powdered sugar, and the brandy (optional). Quickly roll the ladyfinger cookies into the espresso mixture, lining the bottom of a medium sized casserole dish with the ladyfingers as you go. Spread a layer of the egg/mascarpone mixture on top of the ladyfingers. Add bits of dark chocolate. Make an additional layer or two until all the ingredients are used, finishing with a layer of the egg/mascarpone mixture on top. Cover and refrigerate overnight (or at least 8 hours). After refrigeration, spread Whipped Cream Topping (recipe below) on top. Garnish with abundant cocoa powder.

Tiramisù Whipped Cream Topping

*Can be made after tiramisù has been refrigerated.

- 1 pint heavy whipping cream
- 3 tablespoons powdered sugar
- 1 teaspoon vanilla extract

Combine all ingredients in a large mixing bowl. Mix with an electric mixer until it forms stiff peaks.