



RECIPE

LASAGNE WITH BASIL SAUCE



OCIMUM BASILICUM



INGREDIENTS

For 4 servings:

- › 12 ready egg sheets
- › 150 grams of basil
- › 30 grams of grated parmesan cheese
- › 15 grams of pine nuts
- › Half clove garlic
- › Extra-virgin oil to your taste
- › Salt to your taste
- › 90 grams of butter
- › 65 grams of flour
- › One litre milk
- › Salt to your taste
- › Nutmeg to your taste
- › 100 grams of potatoes
- › 80 grams of green beans
- › 30 grams of butter
- › 80 grams of grated parmesan cheese

PREPARATION TIME

Preparation time: 60 min + 30 min for cooking

DIRECTIONS

Wash, clean and dry basil. In a stand mixer blend the remaining ingredients. Keep it closed with oil. Now prepare the béchamel sauce. Melt butter in a pan, combine the sifted flour and cook for 1 minute on a low heat, stirring with a wire whip. Drizzle in the milk and boil always stirring. Season with salt to your taste and flavour with grated nutmeg. Continue cooking for a few minutes till the sauce is thick. Blend basil to the béchamel sauce placing one generous spoonful apart.

Cut the peeled potatoes into cubes of about 1cm per side and the green beans into chunks of similar size. Boil the vegetables al dente separately in salted water and drain them. In a buttered baking pan place one layer of béchamel sauce, then a number of strips so that you can cover the bottom of the baking pan. Cover pasta with one layer of béchamel sauce, sprinkle with the cubed potatoes, the chopped green beans, the grated parmesan cheese, repeating again, overlapping one layer of pasta, one of sauce with the vegetables and the cheese, till you finish the ingredients. Finish by topping the lasagne with a layer of pasta, covered with a layer of béchamel sauce, sprinkling parmesan cheese, chopped butter and the remaining basil sauce.

Cook in preheated oven to 180°C for 30 minutes or when the surface of lasagne is golden brown. When lasagne are ready, remove them from oven, let rest for 15-20 minutes and serve.