

Lasagne

A slight twist on a classic dish perfect for an Italian Christmas Eve

Ingredients

- 1 pack of lasagne sheets
- 1/2 cup parmesan cheese (to sprinkle on top)
- Meat sauce
 - Spicy Italian sausage (or sweet)
 - 1 red onion
 - 3 cloves garlic
 - 2 tbsp dried sofrito
 - 1 tbsp paprika
 - 1 tsp oregano, thyme, & basil
 - 1 eggplant
 - 1 poblano chili or other mild chili (optional)
 - 1 large can plum tomatoes
 - 250ml full-bodied dry red wine
- White sauce
 - 12oz mascarpone



Lasagne (cont.)

- White sauce (cont.)
 - 3/4 cup parmesan
 - 1/2 cup milk
 - Nutmeg to taste (optional)

Directions

1. Fry off onion & garlic until soft
2. Add herbs and seasonings and cook for 1 min
3. Add sausages fry until brown
4. Add eggplant fry until soft
5. Deglaze the pan with red wine for 1 min
6. Add the tomatoes and turn heat down to simmer
7. Mix cheese sauce ingredients in a large bowl
8. Layer large rectangular dish with 1/3 sauce
9. Coat lasagne sheets in cheese sauce then layer on top
10. Repeat 7 and 8 until out of sauce
11. Sprinkle parmesan cheese on top
12. Bake on 350° F for 30 mins until edges start to brown

