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Recipe

Italian Lamb Lasagna

1HR 30 MIN
Total Time 

4
Servings

INGREDIENTS:

- 12oz fresh pasta sheets
- 1.5lbs boneless lamb shoulder or leg, cut into small cubes
- 24oz jar of tomato passata
- 2 small carrots finely chopped
- 1-2 celery stalk finely chopped
- 1 onion peeled & finely chopped
- 1 sprig rosemary
- 2-3 tbsp extra virgin olive oil
- 2oz Alverdi Barbera or other red wine
- 1 cup of beef stock
- 3oz grated Pecorino cheese
- 3oz of all-purpose flour
- 3oz butter
- 3 cups of milk
- 1/2 tsp nutmeg grated
- Salt and pepper to taste

DIRECTIONS:

Make the ragu by heating olive oil in a frying pan or iron skillet and add carrots, celery, and onions. Once softened, add the lamb cubes and season with salt and pepper and cook over medium heat for about 10 minutes. Add the rosemary and wine and let the alcohol evaporate. Add two thirds of the tomato passata and the cup of stock and cook over a medium heat for about 20 minutes, until the sauce thickens.

Make the béchamel in a saucepan, and start with letting the butter melt over a moderate flame. Add the flour a little at a time, stir carefully and make sure any lumps of flour dissolve. Then pour in the milk a little at a time, continuing to stir until it starts to thicken. Assemble and bake your lasagna start with a layer of ragu, then bechamel, then fresh pasta. Continue this order until fully assembled. Bake the lamb lasagna for at least 30 minutes at 180-200 ° until the top is golden and slightly crispy. Let the lasagna stand for 10 minutes before cutting and serving.

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