

Italian Lasagna Bolognese Recipe

Servings: 4-6 | **Prep Time:** 20 minutes | **Cook Time:** 2- 2.30 Hours

Ingredients

Included in the Pacco Italiano Lasagna Box:

- **1 pack** Rummo Egg Pasta Lasagne N°173
- **1 bottle** Mutti Passata Tomato
- **2 packs** Besciamella Chef Classica UHT (200ml each)
- **3 packs** of Mozzarella
- **2 packs** Prosciutto Cotto – Sliced Ham
- **1 pack** Grana Padano Grated (100g)

Not Included (Purchase Separately):

- 250g of **Mince Pork** and 250g of **Mince Beef (low fat)**
- **50ml Olive** oil
- **1 medium** Onion, 2 medium carrots, 2 stalks of Celery, all finely chopped
- **Salt and Pepper** to taste
- **Ground Nutmeg**
- **Fresh Basil Leaves** (optional, for garnish)
- **Half Glass of Red Wine** (optional but recommended)

Tools Required:

- 13 x 9-inch (33 x 23 cm) oven pan

Instructions

1. Prepare the Bolognese Sauce:

- Heat the olive oil in a large pot over medium heat.
- Add the chopped onion, celery and carrots and sauté until caramelized (about 5 minutes).

- Add both Pork and Beef Mince, add some ground nutmeg and stir fry until all the meat is almost all brown and add half glass of Red Wine
- Pour in the bottles of Mutti Passata Tomato and stir.
- Season with salt and pepper to taste and mix.
- Reduce the fire to low-medium heat Simmer for 2h to allow all flavors to blend, stirring occasionally.

Important: The Bolognese sauce should be liquid, if it is not please add extra hot water, as the lasagna sheets will require water to cook

2. Preheat the Oven:

- When the Bolognese Sauce is ready Preheat your oven to 180°C (350°F).

3. Assemble the Lasagna:

- Spread a thin layer of tomato sauce in a large baking dish.
- Place a layer of Rummo Egg Pasta Lasagne sheets on top.
- Spread a layer of tomato sauce and drizzle Besciamella sauce, add Mozzarella, Prosciutto Cotto and some Grana Padano cheese.
- Repeat the layers until all ingredients are used, finishing with a layer of sauces and cheeses on top.

4. Bake the Lasagna:

- Cover the dish with aluminum foil and bake for 25 minutes.
- Remove the foil and bake for another 5-10 minutes until the top is golden and bubbly.

5. Rest and Serve:

- Let the lasagna rest for 10-15 minutes before serving.
- Garnish with fresh basil leaves if desired.



Buon Appetito! Enjoy a taste of Italy in every bite!

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