



Sunday Suppers
Lasagna Bolognese
with Chef Bridget Charters

Fresh Sheets of Pasta
Bolognese Ragu
Bechamel Sauce
Simple Tomato Sauce
Insalata Tricolore

Ingredient List:

- 4 each 6 oz balls fresh mozzarella
- 1 quart Parmigiano-Reggiano, grated fine
- 1 small chunk of parm for shaving pieces
- 1 cube soft butter
- 4 eggs
- 1 lb semolina flour
- 2 quarts milk
- 2 pounds flour
- 3 yellow onions
- 2 Bay leaves
- 2 thick slices pancetta, about 2 ounces
- 6 ounces ground veal
- 6 ounces ground pork
- 6 ounces ground beef
- 2 large sprigs fresh rosemary
- ½ bunch sage leaves
- 1/2 bunch fresh thyme
- 1 head garlic
- 1 large bunch fresh Italian parsley
- 1 - 14 ounce can Italian peeled tomatoes
- 1 quart ripe tomatoes, diced or high-quality canned whole, peeled tomato
- 2 tablespoons olive oil
- 1 large carrot
- 2 stalks celery
- 1 cup red wine
- 2 cups chicken or beef stock
- 1 cup cream to finish

- 1 tablespoon ground nutmeg
- 1 tablespoon ground white pepper
- 1 small shallot
- Zest and juice of one lemon
- 2 tablespoons Champagne vinegar
- 2 heads white Belgian endive
- 1 head radicchio, cut in half
- About 4-5 cups baby or wild arugula
- 1 cup granulated sugar
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- 4 large eggs
- 1 teaspoon vanilla extract
- ¾ cup whole unblanched almonds

Equipment:

- Measuring spoons
- Measuring cups
- Chef knife
- Baking pan or cookie sheet
- Medium bowl
- Whisk
- Work surface for pasta sheets
- Food processor with pasta attachment or by hand
- Large sauté pan
- Food mill or whisk
- Heavy saucepan
- Piece of cheesecloth
- Small bowl
- Peeler
- Rubber spatula
- Large mixing bowl