



## IL PORCELLINO'S WORLD FAMOUS BURRATA LASAGNA

### BURRATA LASAGNA

#### INGREDIENTS

- one 22 – 28-oz. jar homemade or store-bought marinara sauce, plus more for serving
- 5 sheets fresh pasta dough (see below) or 1 package store-bought lasagna noodles
- 5 cups bolognese sauce (see below) or 2 jars store-bought bolognese
- 5 cups asiago cream (see below)
- 5 cups shredded fontina cheese
- 8 ounces fresh burrata, such as Di Stefano brand



#### METHOD

1. Preheat the oven to 375°F. In a 4-inch deep casserole dish, evenly spread a thin layer of marinara sauce on the bottom.
2. Place 1 sheet of pasta on top, then evenly spread with 1 cup bolognese.
3. Using a piping bag, pipe approximately 1/3 of the asiago cream over the bolognese; sprinkle with 1 cup fontina cheese.
4. Repeat the process 4 more times, ending with the fontina cheese, to create 5 layers in total.
5. Cover the pan with plastic wrap, then wrap with aluminum foil. Bake the lasagna in the oven for 45 minutes.
6. Remove from oven and discard foil and plastic wrap. Turn on the oven's broiler.
7. Tear the burrata into medium pieces and evenly distribute over the lasagna.
8. Broil the lasagna, ensuring that it does not burn, until the burrata is melty and golden brown, about 3 – 5 minutes. Let cool slightly before serving.
9. To serve, warm up marinara sauce and spread on each plate before topping with a generous portion of Burrata Lasagna. Serve with a glass of Chianti while listening to Frank Sinatra.

## FRESH PASTA DOUGH

*(Makes 5 full pasta sheets)*

### INGREDIENTS

- 3 cups King Arthur “00” (double-zero) fine flour, plus more as needed
- 3 egg yolks
- water

### METHOD

1. Place the flour in a mound on a clean work surface or in a medium bowl, making a well in the center. Add egg yolks, lightly breaking them up.
2. Using your fingers or a fork, gently stir the yolks from the middle of the well outwards, gradually adding more flour bit by bit into the egg.
3. Add water as needed to form a dough that just comes together and is not too sticky nor too dry.
4. Form dough into a ball and knead on a lightly floured work surface, adding more flour as needed. Continue kneading until dough is smooth and shiny, about 5 – 10 minutes.
5. Wrap dough in plastic wrap and let rest at room temperature for at least 30 minutes (up to 1 hour).
6. Sprinkle the work surface with more flour. Divide the pasta in 5 equal pieces. Using a rolling pin or pasta machine, roll out each piece of dough into 1/8”-thick sheets of the same size. Trim each sheet to fit your lasagna pan.

*Tip: Cover each sheet of pasta with a slightly damp paper towel until ready to use so it doesn't dry out.*

## BOLOGNESE SAUCE

*(Makes 8 cups)*

### INGREDIENTS

- 3 tablespoons extra-virgin olive oil
- 2 pounds ground prime beef
- 4 ounces (1 stick) unsalted butter, cubed
- 2 carrots, peeled and finely chopped
- 1 large yellow onion, finely chopped
- 5 cloves garlic, finely chopped
- 2 teaspoons fresh rosemary, finely chopped
- kosher salt and fresh ground black pepper
- two 28-oz. cans crushed tomatoes with juices (preferably Alta Cucina brand)
- ½ cup tomato paste

## METHOD

1. Heat olive oil in a large pot over medium-high heat. Add ground beef and cook, breaking up meat, until lightly caramelized, about 6-8 minutes. Using a slotted spoon, remove beef from pot; reserve. Wipe out the pot.
2. Add butter, carrots, onion and garlic to pot; cook until onion is translucent, about 8 minutes. Stir in rosemary and reserved beef; season with salt and black pepper.
3. Pour in crushed tomatoes and stir to combine. Bring to a rapid simmer and cook 10 minutes.
4. Add tomato paste and bring to a boil. Reduce heat; cook, stirring occasionally until thickened, about 20 minutes.
5. Remove from heat; season to taste with salt and black pepper. Let cool and reserve for assembling the lasagna.

*Tip: Make another meal! Since the lasagna recipe calls for only 5 cups of Bolognese Sauce, toss the remaining 3 cups with cooked pasta or potato gnocchi, then top with Pecorino and chopped flat-leaf parsley for a filling second dish.*

## ASIAGO CREAM

*(Makes 8 cups)*

## INGREDIENTS

- 4 cups (1 quart) heavy whipping cream
- 4 cups (16 ounces) shredded asiago cheese
- 2 cups (8 ounces) shredded parmesan cheese
- 4 ounces (1 stick) unsalted butter
- 1 tablespoon finely chopped garlic
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper

## METHOD

1. In a large saucepan, bring the cream to a boil over medium-high heat.
2. Add in the asiago and parmesan cheeses, butter, garlic, salt, and pepper. Whisk vigorously over medium-low heat until the ingredients are fully incorporated and smooth.
3. Remove from heat. Let cool to thicken before assembling the lasagna.

*Tip: No piping bag? No problem! Use a gallon-size resealable plastic bag with the tip cut off in place of a pastry bag.*