



LASAGNA WITH HOMEMADE LASAGNA NOODLES

Makes 8-10 servings

INGREDIENTS:

Homemade Lasagna Noodles

- 1 cup of all-purpose flour (plus more for dusting)
- 1 tbsp semolina flour (optional)
- 1/2 tsp salt
- 3 egg yolks
- 1 whole egg

Filling

- 1 can (28oz) whole tomatoes
- 1 medium onion, chopped
- 4-5 garlic cloves, mashed
- 1.5 pounds lean ground beef
- 2.5 cups whole milk ricotta cheese
- 1.5 cups + 1 cup (for topping) shredded Mozzarella = 2.5 cups
- 1 cup + 3/4 cup (for topping) freshly shredded Parmesan = 1.3/4 cups
- 1 egg
- 1/5 tbsp fresh thyme leaves
- 1/2 cup freshly chopped flat-leaf parsley + more for topping
- Salt
- Pepper
- Olive oil

Equipment

- Long rolling pin, or a Pasta Roller
- 8x12 or 9x13 baking pan
- Ruler

DIRECTIONS:

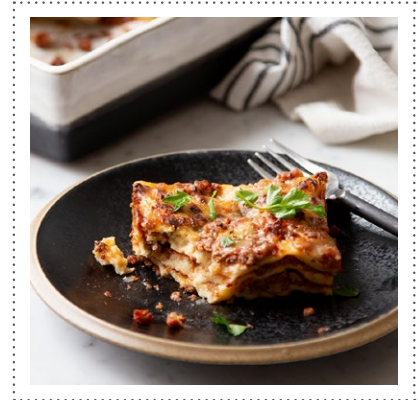
To make the Pasta Dough:

Follow my recipe from this blog post (See link in blog page recipe).

Make the dough per directions, form a ball, wrap in a plastic wrap and let it rest for 30min on the counter.

To make the Lasagna Filling:

1. While the dough is resting, place the canned whole tomatoes in a food processor and pulse a few times. The mixture should become slightly rough but without large tomato chunks. Set aside for later.



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2. Heat a large skillet over medium-high heat, add some olive oil, the onion, the garlic and saute until soft and translucent (be careful not to burn the garlic as the flavor will become unpleasant). Place cooked onion and garlic in a bowl and set aside for later. Return the empty pan back to the stove and add the ground beef (work in 2 batches if necessary) brown and cook the meat thoroughly. Place the cooked meat on a paper towel to absorb some of the excess fat. Remove any fat from the pan, return the cooked ground beef back to the pan, and add the cooked onion and garlic, the tomatoes plus some salt and pepper. Mix well and simmer without a lid for 15-20 minutes by stirring from time to time, until the mixture is slightly thicker. Remove from heat, taste and add more salt or pepper if needed. Set aside to cool.
3. While the beef mixture is simmering, in a large bowl combine the ricotta, the 1.5 cup shredded mozzarella, 1 cup shredded Parmesan, parsley, thyme, the egg and a couple of pinches of salt and pepper. Mix well and set the bowl aside.

To make the Lasagna Sheets:

Have your 8x12 (preferably) or 9x13 pan nearby for size reference. Cut the dough in 3 and form 3 balls. Cover 2 of them with a plastic wrap and set aside. Lightly flour your surface, working 1 ball at the time and roll out the dough to the size of your pan. Oval shapes, not perfect rectangles, or slightly small or large lasagna sheets are totally fine. If you are using a pasta machine instead of a rolling pin, roll the dough as wide as possible and make the sheets a bit longer, so you can cut a piece to fill the empty spots in the pan. But if possible, roll the sheet as close to the size of the pan since that will make the spreading of the filling easier for you. Place the rolled out lasagna sheet on a parchment paper. Repeat with the remaining dough and place the rolled out sheets on top of each other separated by parchment paper.

To assemble:

Preheat oven to 350 F.

1. Spread 1 cup of meat and tomato mixture on the bottom of your pan. Place one lasagna sheet on top. Spread 1/3 of the ricotta mixture over the lasagna sheet, using a spoon. Follow with 1 cup of the meat and tomato sauce and spread well over the cheese mixture. Repeat the process with the remaining lasagna noodles. Your top layer should be a layer of meat and tomato sauce. Sprinkle the remaining 1cup of shredded Mozzarella and 3/4 cup shredded Parmesan. Cover with foil and bake for 45-50 min, or until fragrant and bubbly. Remove the foil and place lasagna back in the oven for additional 15-20 minutes or until the cheese is lightly browned.
2. Remove from oven and let rest for 20-30 minutes. Sprinkle with some chopped parsley if desired. Cut and serve until still warm.