



Lasagne

Lasagne are **wide, flat pasta**, and possibly one of the oldest types of pasta. "Lasagne" commonly refers to a **dish** made with several layers of **lasagne sheets** alternated with **saucés** and other ingredients, such as **meats** and **cheese**. **Lasagne alla Bolognese** is probably the best known and diffused variant of the dish: it consists of lasagne sheets (white pasta is commonly used, even though the original recipe calls for green pasta, obtained by adding spinach to the dough) alternated with **ragù alla Bolognese** (a thick meat sauce), **béchamel** (also known as white sauce) and **parmesan cheese**. The first recorded recipe dates back to the **13th century**, and can be found in *Anonimo Meridionale*, a **cookery book** from the Kingdom of **Naples**. The traditional lasagne of Naples, *lasagne di carnevale*, is layered with local sausage, small fried meatballs, hard-boiled eggs, ricotta and mozzarella cheeses, and sauced with a Neapolitan ragù.



Click on the Picture for a Video of this **RECIPE**