

THE NEFF KITCHEN



For lovers of food and NEFF appliances.



3 cheese mushroom lasagne

By Caroline Velik

Serves: 8

Cooking time: 40 minutes

Prep time: 30 minutes

Function: CircoTherm® and VarioSteam

Cuisine: Italian

Resting Time: 10 minutes

Ingredients

Mushrooms

15 g dried porcini mushrooms

1 cup (250 ml) boiling water

100 g unsalted butter

800 g mixed fresh mushrooms, finely sliced

¼ cup chopped fresh parsley

Sea salt and freshly ground black pepper to season

Béchamel

50 g unsalted butter

1/3 cup (50 g) plain flour

2 cups (500 ml) milk

Filling

375 g ricotta

250 g feta, crumbled

250 g scamorza, grated

250 g fresh lasagne sheets (or dried)

50 g ricotta

We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55–60 g, unless specified.

Method

Preheat oven to 180°C CircoTherm®, high steam.

Place porcini in small heatproof bowl and pour over boiling water. Soak for 5 minutes, then drain and set aside.

Melt butter in a large heavy based saucepan over medium high heat. Add mushrooms and porcini. Cook for 15 minutes, stirring constantly, until the mushrooms have softened and released their juices. Remove from heat, add parsley and season with salt and pepper. Set aside.

Meanwhile, make the béchamel. Melt butter in a medium saucepan over medium to high heat, add the flour and stir to make a smooth paste. Slowly add the milk and keep stirring until the sauce is smooth and thickened. This will take about 10 minutes. Remove from heat and set aside.

To assemble the lasagne, lightly butter a large rectangular ovenproof dish, approximately 23cm x 30cm.

Spread some of the béchamel sauce over the base of the dish. Cover with lasagne sheets.

Scatter over a quarter of the ricotta and feta. Spoon over a quarter of the mushrooms. Add a quarter of the remaining béchamel sauce. Scatter over scamorza.

Place a layer of lasagne on top and repeat the layers three more times. Finish by grating over the ricotta.

Bake in oven for 30-40 minutes, until golden.

Remove from oven and rest for 10 minutes before serving.

Notes

Scamorza is a type of mozzarella that is smoked. Ricotta salata is a hard cheese, similar to parmesan. They are available from specialty cheese stores, select delis and supermarkets. Dried porcini is available at supermarkets and specialty food stores.