

# Lasagne with Savoy cabbage bianche con verza, sausages, chestnut and Raschera cheese

•SERVES: 6 people; PREP: 2 hours; COOK: 30 mins



## Ingredients

- 350 g chestnut
- 2 bay leaves
- coarse salt

### For fresh pasta

- 200 g flour
- 100 g semolina flour
- 3 eggs

### For the bechamel sauce

- 100 g unsalted butter
- 100 g flour
- 1 l milk
- salt
- nutmeg

### To garnish

- 800 g sausages
- 6 Savoy cabbage leaves
- 100 g Raschera cheese (semi-hard cheese), diced
- *grated* Parmigiano Reggiano

## Instructions

1. The night before you're making the lasagne, put the chestnut in a pressure cooker, cover with water, add a handful of coarse salt and two bay leaves, then close the lid and bring to a boil on a high flame. When it whistles, lower the flame and cook for 30 mins, then turn off the heat and let it cool down. When the chestnut are warm, peel them and crumble them. Set aside.

2. The next day start with the sausage: remove the pulp from the gut, crumble it and sauté it in a thick-bottomed pan. Season with salt and pepper and cook until golden brown. Set aside in a bowl and don't wash the pan.

3. Bring to a boil a pot of salted water, then blanch for a few minutes the Savoy cabbage leaves, until soft. Drain them, leave them for a few seconds under cold running water, then dry them with kitchen paper and cut them into stripes (eliminate the harder part). Sauté these stripes in the sausage pan. Set aside.
4. Prepare the fresh pasta: on the countertop, make a well with the two flours, then put the eggs in the middle, and start incorporating the flour. Knead until you have a smooth dough; let it rest for 30 mins under a bowl turned upside down. Roll out the dough very thin using the rolling pin (traditional way) or a pasta-machine, until the penultimate notch. Let the pasta sheets to dry, while you prepare the bechamel sauce.
5. In a pan, melt the butter, then toast the flour. Then pour the milk, a little at a time, while mixing with a whisk, so that you won't have any lumps. Season with salt and nutmeg. Continue cooking and mixing until you have the right thickness: in this case, the bechamel must stay pretty soft, since your lasagne won't have any tomato sauce.
6. Bring to a boil a pot of salted water. Cut the pasta sheets into rectangles; toss them into the water two at a time and, when the water boils again, drain them using a perforated spoon. Cool them under cold running water, then let them dry on a clean kitchen towel. Continue until you finish the pasta rectangles.
7. It's time to assemble your lasagne: in your baking pan, pour a ladle of bechamel sauce, then line it with pasta sheets. Garnish with a generous layer of bechamel sauce and, on top of it, add the cabbage stripes, the crunchy sausage, the crumbles chestnut and the diced cheese, then a sprinkle of grated Parmigiano Reggiano. Continue until you finish the ingredients (I made three layers).
8. Bake in a 356°F (180°C) pre-heated oven for 20 to 30 mins or until golden brown. Turn off the oven, take them out and let them rest for 5 to 10 minutes before serving them.