

Mushroom and Lamb Lasagna with Béchamel Sauce



LASAGNA INGREDIENTS:

12	Fresh large lasagna pasta sheets (ready to go)
2 lbs	Ground lamb
4	Cloves of garlic, smashed
1	White onion, peeled and diced
3 tbsp	Olive oil
3 cups	Shiitake mushrooms, roughly sliced
1½ tsp	Ground cloves
1½ tsp	Ground cumin
¼ bottle	13 th Street red wine (recommend Gamay)
2	Jars of tomato sauce
...	Salt and pepper to taste
3 cups	Grated cheese (I suggest a mix of provolone, parmesan and fontina)

BÉCHAMEL SAUCE INGREDIENTS:

1 tbsp	Nutmeg
1	Bay leaf
½ cup	Milk (more if sauce is too thick)
½ cup	Butter
¼ cup	Flour
1½ cups	Grated parmesan
1	Small wheel of brie, cut off the rind

LAMB SAUCE DIRECTIONS:

Preheat the oven to 350°F.

Heat olive oil in large frying pan on medium to high heat; add onion and sauté for 2 to 3 minutes, add garlic, cumin and cloves and sauté another 20 seconds. Add mushrooms and sauté another 5 minutes or until mushrooms brown. Add ground lamb and sauté until lamb is browned, approximately 8 to 10 minutes. Add the red wine and reduce by ½. Add tomato sauce and reduce heat to a simmer. Cook for 30 minutes, season with salt and pepper.

BÉCHAMEL SAUCE DIRECTIONS:

In a saucepan, heat milk with bay leaf on low and set aside. Remove the bay leaf. In another saucepan heat butter over a low heat. Add flour and stir together with a wooden spoon. Continue to cook for 1 minute stirring continuously to avoid browning. Add milk and continue to stir to eliminate all lumps. Cook and stir until the sauce thickens approx. 4 to 5 minutes. Add brie, parmesan cheese and nutmeg. Set aside.

LASAGNA ASSEMBLY:

In a 9 x 13 baking dish, pour some lamb sauce over the base of dish. Cover with a layer of lasagna sheets. Each layer of pasta needs lamb sauce, béchamel, grated cheese mixture and repeat until you have four layers of pasta. Finish with béchamel sauce on top. Sprinkle with more cheese. Bake in the oven for 30 minutes covered with foil and another 10 minutes without foil so the top browns.

Enjoy with our Pinot Noir 2019!