

Idiot's Kitchen Recipe – Many Mushroom Lasagna

Recipe from www.idiotskitchen.com



Ingredients:

- 1 stick (8 Tablespoons) butter, divided
- 1 large onion, thinly sliced
- 3 cloves garlic, minced
- 1 pound white button mushrooms, sliced
- 1 pound Crimini or Baby Bella mushrooms, sliced
- ½ ounce dried porcini mushrooms, rehydrated with liquid reserved
- ¼ cup dry white wine
- 2 Tablespoons fresh rosemary, chopped
- ½ cup flour
- 4 cups milk
- ½ teaspoon nutmeg
- ½ teaspoon cayenne pepper
- 1 (15 oz) container ricotta cheese (part skim is fine)
- 1 egg
- ½ cup fresh parsley, finely chopped
- 1 cup grated mozzarella cheese
- 1 cup grated smoked gouda cheese
- ½ cup grated Pecorino Romano cheese
- Salt & Pepper
- 1 package (12 pieces) oven ready/no boil lasagna noodles

Preheat the oven to 350 degrees.

Rehydrate the porcini mushrooms by pouring ½ cup of hot (almost boiling) water over ½ ounce of dried mushrooms in a small dish. Allow the mushrooms to soften and steep like tea while you prepare the other ingredients.

Melt 2 Tablespoons of butter in a large pan over medium to medium high heat. Add 1 large sliced onion to the pan and sauté, cooking slowly and gently until golden brown, 7-10 minutes. When the onions are golden and soft, add 3 cloves of chopped garlic and cook for a few minutes more. Add ¼ cup of white wine and scrape up any browned bits from the bottom of the pan. Turn the onions down to low and continue to cook until very soft and golden.

(Many Mushroom Lasagna, cont.)

In another large pan, melt 2 Tablespoons of butter over medium high heat. Sauté 1 pound of sliced button mushrooms and 1 pound of sliced Crimini or baby bella mushrooms until they are slightly browned and have given off most of their liquid, about 10 minutes. Note: the mushrooms and onions can cook in separate pans but at the same time.

Check to see that the dried porcini mushrooms have rehydrated to a soft and leathery consistency. Remove the chop the mushrooms and reserve the liquid. Strain the liquid through a fine mesh strainer to get rid of any gritty pieces and add the mushrooms and the liquid to the pan of onions. Once the sautéed fresh mushrooms have browned and given off most of their liquid, add them to the pan of onions as well. Add 2 Tablespoons of chopped fresh rosemary and season with salt & pepper. Cook on low until most of the liquid has been absorbed.

For the sauce, melt ½ stick (the remaining 4 Tablespoons) of butter in a medium sauce pan over medium heat. Stir in ½ cup of flour to make a thick paste or roux. Pour half of the milk (2 cups) and whisk and stir until thick and lump free. Add the remaining 2 cups of milk and whisk until smooth. Turn the heat up so that the sauce barely simmers to thicken. Stir constantly to be sure it does not stick or burn. When the sauce coats the back of a spoon and you can draw a line through without it filling in, it is done. Season with ½ teaspoon each nutmeg, cayenne pepper, and salt to taste.

In a medium bowl, combine 1 (15 oz) container of ricotta cheese, 1 egg, and ½ cup of finely chopped fresh parsley. Stir to combine and season to taste with salt & pepper.

To assemble the lasagna, spray a 9x13 inch pan with non-stick cooking spray and spread about ½ cup of the white sauce in the bottom of the pan to form a base layer. Add 3 pieces of oven ready lasagna and spoon half of the mushroom mixture over the pasta. Top the mushrooms with a second layer of pasta and cover that with half of the ricotta cheese mixture. Sprinkle ½ cup each of grated mozzarella and grated smoked Gouda over the ricotta layer.

Add a 3rd layer of lasagna noodles topped with the remainder of the mushroom mixture. Spread ½ to ¾ cup of white sauce over the mushrooms and top with the final, 4th layer of pasta. Spread the remaining ricotta mixture over the noodles and top with the remaining ½ cup each mozzarella and Gouda cheese. Pour the remaining white sauce over the top and down into every nook and cranny of the lasagna pan. All of the edges of the noodles must be covered so that the pasta cooks completely. Top the white sauce with ½ cup of grated Pecorino Romano cheese for a golden crust.

Cover the pan with foil and bake at 350 degrees for 20 minutes. Then remove the foil and continue to cook for 20-30 minutes more until bubbly and golden brown. Allow the lasagna to cool in the pan for at least 5 minutes before serving so it holds its shape.

Serve on a bed of fresh baby arugula. Makes 6-8 large portions.