



Due Vigne Wine Club Recipes

LASAGNA BIANCA

Panini Girl

Recommended Wine: Dolcetto

INGREDIENTS:

1- 9 ounce box “no-boil” lasagna noodles (I actually boil them a little-they are incredibly tender if you do this)	salt and freshly ground pepper
2 tablespoons extra virgin olive oil	1/2 cup heavy cream
1 shallot diced	2 tablespoon unsalted butter
1 pound ground turkey (or ground veal)	8 ounces mushrooms, sliced (I use crimini)
1/4 cup dry white wine	4 ounces prosciutto, diced
1 cup chicken stock	6 ounces Italian fontina, grated (you could use gruyere)
	2 cups bechamel sauce

BECHAMEL SAUCE

3 tablespoons unsalted butter
1/4 cup flour
3 cups milk (heated until almost boiling)
salt
freshly grated nutmeg

PREPARATION:

In a medium saucepan, heat the butter until melted. Add flour and whisk until smooth. Continue cooking (and whisking) over medium heat for about 3 minutes. Add the warm milk about a cup at a time, whisking constantly until very smooth. Bring just to a boil and remove from heat. Season with salt and nutmeg. If you're not using immediately, cover the surface with plastic wrap to prevent a skin from forming. Yield about 2 cups.

Preheat oven to 375 degrees. In a large skillet over medium heat, warm the olive oil. Saute the shallot until soft, about 2 minutes. Add the turkey (or veal) and use a wooden spoon to break it up into pieces. Saute until it is lightly browned, about 8 minutes. Add the wine and stock and season with salt and pepper. Lower the heat and simmer for 30 minutes or until the liquid evaporates. Remove from heat and add cream.

In a separate skillet melt the butter over medium heat and add the mushrooms and saute until tender and moisture has evaporated, about 5 to 6 minutes. Season with pepper and add the prosciutto. Remove from heat.

Butter a 9x13 baking dish and spread a thin layer of bechamel over the bottom. Add a layer of noodles, then a layer of mushrooms, then bechamel, then turkey and a sprinkling of cheese. Repeat layering until you have used all the ingredients. Finish with a layer of bechamel and grated cheese. Cover with foil and bake for 30 minutes. Remove foil and bake 10 minutes more or until top is browned and bubbling. Serves 8.