

# Lasagna - Sandy D'Amato

Sandy D'Amato

1 Tomato-Sausage recipe  
2 1/2 teaspoons kosher salt plus additional for lasagna water  
2 pounds lasagna noodle, De Cecco  
3 ounces Italian parsley tops, 2 large bunches  
2 ounces basil leaves  
2 pounds ricotta cheese  
1 teaspoon freshly ground pepper  
1/2 teaspoon grated nutmeg  
2 egg yolks  
1 pound mascarpone cheese  
1/2 pound aged Asiago Cheese, grated  
1/2 pound Parmigiano-Reggiano cheese, grated  
1 1/2 pounds whole milk mozzarella cheese, sliced thin  
1/4 cup extra virgin olive oil  
---- Tomato sausage sauce ----  
3 pounds Italian sausage  
1/2 cup olive oil  
1 1/2 pounds onions (2 large), diced  
2 ounces garlic (8 large cloves), chopped  
2 ounces basil, chopped  
1 bunch parsley stems, chopped  
4 bay leaves  
4 sprigs thyme  
1/2 cup extra virgin olive oil  
1 cup tomato paste  
2 cups chicken stock  
4 cans peeled plum tomatoes in juice (28 ozs each) pureed  
Kosher salt and freshly ground pepper to taste

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Per Serving (excluding unknown items): 1383  
Calories; 100g Fat (65.1% calories from fat); 50g  
Protein; 71g Carbohydrate; 5g Dietary Fiber; 257mg  
Cholesterol; 1667mg Sodium. Exchanges: 4  
Grain(Starch); 5 1/2 Lean Meat; 1 Vegetable; 16 1/2  
Fat.

**Servings: 12**

**Preparation Time: 1 hour 30 minutes**

**Start to Finish Time: 3 hours 30 minutes**

Fill large (about 12 quart) pot with water and bring to boil; add about 3 to 4 tablespoons salt until water tastes slightly salty. Cook noodles according to package directions, about 7 to 8 minutes

While noodles cook: To food processor, add parsley and basil and process until fine. Add half the ricotta, the 2 1/2 teaspoons salt, the pepper and nutmeg and process (about 30 seconds) until fine. Add egg yolks and remaining ricotta and process until just mixed. Place mixture in bowl and mix in mascarpone. Set aside.

When noodles are done, drain and re-cover with cold water. When cool, drain noodles. Place noodles individually on sheet pan layered with plastic wrap, placing plastic wrap between each individual layer.

Set out all remaining ingredients and heat oven to 350°F.

Spread 1 1/2 cups sauce over bottom of deep 16x12" baking pan. Place layer of noodles (about 8 to cover) just slightly overlapping. Spread over it 2 cups sauce with spatula. Sprinkle a fourth of the sausage slices (from the sauce), then a fourth of the ricotta mixture (I like to pipe it out with pastry bag and lightly spread it to cover), then sprinkle over 1/2 cup Asiago, 1/2 cup Parmigiano-Reggiano and a fifth of the mozzarella slices. Place a layer of noodles over top (8 again) and lightly press down.

Repeat sauce, sausage, ricotta, Asiago, Parmigiano-Reggiano and mozzarella three more times. Then top with fifth layer of noodles, final layer of mozzarella and sauce to cover and sprinkle with remaining Asiago and Parmigiano-Reggiano. Sprinkle over top the 1/4 cup of olive oil and cover with sheet of parchment paper. Cover parchment with foil and place in heated oven 1 1/2 to 2 hours, until instant-read thermometer reads 150°F. Remove parchment and foil and let lasagna cook 10 more minutes to brown slightly. Remove and let rest at least 20 minutes before cutting. Serve with remaining tomato sauce.

---- Tomato sausage sauce ---- Brown sausages in heavy-bottomed pot in olive oil. Remove and set aside. Oven @350°F.

Add onions to pot and sauté until lightly browned. Add garlic and herbs and sauté 1 minute, then add tomato paste and sauté 1 more minute. Add stock and tomatoes, stir, and bring to boil. Add sausage.

Cover and simmer in oven 45 minutes or until sauce is of correct consistency. Remove, bay leaves, thyme and sausages. When sausages are cool, cut each into 1/4" discs and reserve cold. Season sauce with salt and pepper and cool.