



Lasagna Bianco con Piselli

BECHAMEL SAUCE:

6 tablespoons butter 6 cups milk
6 tablespoons flour
1/2 cup grated romano cheese

salt and white pepper
dash of nutmeg

Melt butter in large saucepan. Whisk in flour and let it bubble a little. Whisk in milk and cook, whisking constantly, over medium heat until sauce comes to a boil and thickened. Add spices and cheese, whisk well, then set aside.

MEANWHILE PREPARE THE FOLLOWING:

2 pounds ricotta cheese, mix with 2 eggs, a little chopped parsley, salt and white pepper
3/4 cup shredded fontina cheese
1 cup grated imported romano
1 medium package frozen peas, rinsed to separate
1 pound curly edged lasagna cooked al dente or pre-cooked pasta sheets

TO ASSEMBLE:

Put a little bechamel on the bottom of an ovenproof baking dish and layer as follows:

- Step 1: Layer of lasagna or pre-cooked pasta sheets**
- Step 2: Dot with ricotta mixture**
- Step 3: More bechamel Sauce**
- Step 4: Sprinkle with romano and shredded fontina**
- Step 5: Sprinkle with a handful of peas**

Return to step 1 and repeat 2-3 times ending with bechamel, fontina and romano on top. Bake uncovered in a 375 degree preheated oven until heated through, top should be slightly brown. Can be made the day ahead and baked the next day.

