

# Bolognese Lasagna with Lamb

A rich and hearty lasagna featuring a flavorful lamb Bolognese, homemade ricotta, and a creamy béchamel sauce. This dish is layered with fresh zucchini, mushrooms, and a blend of cheeses, all complemented by the delicate notes of White Darjeeling tea.

**PREP TIME:** 45 minutes

**COOK TIME:** 1 hour 30 minutes

## BOLOGNESE:

olive oil

1 lg yellow onion, finely chopped

2 carrots, peeled and finely chopped

2 celery stalks, finely chopped

5 cloves garlic, minced

1 lb ground lamb

1 lb ground beef

1/4 C tomato paste

1 C red wine

28 oz crushed tomatoes

1 bay leaf

4 sprigs fresh rosemary, chopped

4 sprigs fresh oregano, chopped

salt and pepper to taste

1 C brewed Assam Harmony tea, cooled

## HOMEMADE RICOTTA:

4 C whole milk

2 C heavy cream

1 t kosher salt

3 T white wine vinegar

## BÉCHAMEL SAUCE:

5 T butter

1/4 C all-purpose flour

1 quart milk

1 teaspoon salt

1/4 teaspoon freshly grated nutmeg

## LASAGNA:

fresh lasagna noodles (or boxed if unavailable)

2 zucchinis, thinly sliced

2 C mushrooms, sliced

2 C shredded mozzarella cheese

1 C grated Parmesan cheese

1 C shredded Fontina cheese

1 C crumbled chèvre (goat cheese)

1 C grated Pecorino Romano cheese

fresh basil leaves for garnish

**BOLOGNESE:** Heat olive oil in a large pot over medium heat. Add the onion, carrots, celery, and garlic. Sauté until softened. Add the ground lamb and ground beef, cooking until browned. Stir in the tomato paste and cook for a few minutes. Pour in the red wine and let it reduce by half. Add the crushed tomatoes, bay leaf, rosemary, oregano, salt, pepper, and brewed Assam Harmony tea. Simmer for 45 minutes to 1 hour.

**HOMEMADE RICOTTA:** In a large pot, combine the milk, cream, and salt. Heat until it reaches 195°F. Remove from heat and stir in the vinegar. Let it sit for 5 minutes until curds form. Pour the mixture into a cheesecloth-lined strainer and let it drain for 20-30 minutes.

**BÉCHAMEL SAUCE:** Melt the butter in a saucepan over medium heat. Add the flour and whisk until smooth. Gradually add the milk, whisking constantly until the sauce thickens. Season with salt and nutmeg.

**ASSEMBLE THE LASAGNA:** Preheat the oven to 375°F. Spread a thin layer of lamb Bolognese on the bottom of a baking dish. Add a layer of lasagna noodles, followed by Bolognese, béchamel, ricotta, zucchini, mushrooms, mozzarella, Fontina, chèvre, and Pecorino Romano. Repeat the layers, finishing with a layer of béchamel and a generous sprinkle of Parmesan. Bake for 30-40 minutes until golden and bubbling. Let it rest for 10 minutes before serving. Garnish with fresh basil leaves.