



FOUR WALL FARM GOURMET MUSHROOMS

LION'S MANE LASAGNE

I spend a lot of time cooking mushrooms and trying to figure out dishes that best represent their unique characteristics. This dish is absolutely decadent. The super rich cream sauce highlights the aspects of lion's mane that make it like crab. It may seem like a lot of ingredients, but it only takes about 20 minutes to assemble (If the mushroom is already flaked). I look forward to serving this on the holidays, and whenever I want a meal to be special —KC

INGREDIENTS

SAUCE

16oz of Lion's Mane mushroom
2 tbsp butter + 2 tbsp olive oil
1/2 cup minced shallot (about 2)
1 tbsp old bay seasoning*
1/2 tsp salt
3 tbsp flour
1 1/2 cup milk
3 tbsp cream sherry
2 tbsp tomato paste
1/2 cup heavy cream

9 cooked lasagne noodles
1 tbsp grated pecorino romano cheese

FILLING:

2 cups ricotta cheese
2 cloves grated garlic (use roja if available)
1 tbsp fresh lemon juice
Zest of 1/2 a lemon
1/2 tsp salt
1 tsp dried oregano
1 egg
12 oz package of shredded mozzarella, divided in half



*I use a home-made Old Bay substitute that I really enjoy, because then the spice is super fresh. I found the recipe on www.gourmetsleuth.com. Google "Old Bay Substitute" or "replace Old Bay seasoning" for alternatives.

INSTRUCTIONS:

Preheat oven to 375°F. Prepare noodles according to package instructions. When done, set aside till ready to use. I usually make a couple of extra noodles in case of breakage.

By hand, shred the mushroom by tearing from the outside "puffy" edges to center. In a large skillet, heat the olive oil and butter together over high heat. When the butter is completely melted, add the minced shallots. Stir for about 30 seconds, then add the mushroom, old bay seasoning, and salt. Continue to stir until all of the mushrooms have touched the heated surface, and some juices have emerged from the mushroom (1-2 minutes). Sprinkle the flour, reduce the heat to medium-high, and continue to stir for about 3 minutes. You will see the mushroom pieces start to adhere to each other. Slowly add the 1 1/2 cups milk, stirring to combine. When completely combined, add the tomato paste, sherry, and cream. Stir until all are incorporated. Simmer for about 3 –5 minutes as the sauce thickens. Remove from heat and allow to cool. You will have about 3 1/2 cups of sauce. If you have less than this, you can add more milk.

Reserving half of the mozzarella, combine all of the filling ingredients in a bowl, mixing thoroughly.

In a 9 x 13 inch baking pan, prepare the lasagna as follows: Spread 1 cup of cream sauce across the bottom in a thin, even layer. Lay 3 noodles on top, then half of the filling mixture. On top of the filling, spread another cup of the cream sauce. Add a second layer of noodles, the last of the filling, and 1 cup of the sauce. Complete by adding last layer of noodles. Spread the 1/2 cup of sauce (a little extra is nice, but don't use less) over the noodles, and top with the reserved shredded mozzarella, sprinkling over that the pecorino romano. Cover with a greased piece of tin foil and bake for 1/2 hour. Remove the tin foil and return to the oven. Cook uncovered for an additional 15-20 minutes, until all the cheese is melted and the edges have browned a bit. Enjoy! I suggest serving with something green.



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