

MAKES: 8 servings

COOK TIME: TurboChef: 6½ minutes | Conventional: 1 hour

TEMPERATURE: 500°

TOOLS: pasta machine, food processor, rolling pin, 3x9x13-inch covered ovenproof dish (ceramic or glass), microplane

Like all good things, homemade pasta is a commitment; but at the end of the day, when you serve this lasagna, you'll be happy you did it.

Bolognese Sauce

- ⅓ cup finely diced carrot
- ⅓ cup cleaned, finely diced leek
- ⅓ cup finely diced celery
- ⅓ cup finely diced onion
- ⅓ cup peeled, finely diced, celery root
- 1 garlic clove, sliced
- 2 tablespoons extra virgin olive oil
- 1 pound 80/20 ground beef or veal
- Kosher salt
- Freshly ground black pepper
- 1 cup dry white wine
- 1 28-ounce can, whole peeled Italian tomatoes, pureed in blender with liquid
- 1 cup whole milk

Homemade Pasta

- 3½ cups semolina flour
- 18 large egg yolks
- 1 tablespoons plus 1 teaspoon extra virgin olive oil
- Pinch coarse sea salt

Béchamel

- ¾ cup chicken stock
- ¾ cup whole milk
- 2 cups heavy cream
- ⅓ cup flour
- 5 tablespoons butter, at room temperature
- Freshly grated nutmeg
- Unsalted butter
- ½ cup freshly grated Parmigiano-Reggiano
- 2 tablespoons unsalted butter,
- ¼ cup minced fresh chives

1. Make the Bolognese. In a skillet over medium high heat, sweat the vegetables and garlic in 2 tablespoons olive oil to soften without caramelizing.

2. Add the ground beef, breaking it apart as it cooks to get a consistent texture. Over high heat, for a couple of minutes, reduce the liquid that the meat throws off by half.

3. Sprinkle the meat with salt and pepper; add the wine and continue to cook over medium high heat until the wine dissipates.

4. Add the tomatoes and the milk while continuing to stir and reduce by half. Turn the heat to low and continue cooking covered for 30 to 40 minutes. The fat will rise to the top, an indication that the sauce is ready. If the Bolognese gets too thick, add a bit of chicken stock. Turn heat to off until ready to layer.

5. To make the noodles, pulse the ingredients in a food processor. Knead by hand for approximately 5 minutes. Shape into a disk and wrap in plastic while making sauce.
6. When sauces are close to completion, cut pasta ball in quarters and roll out on a floured board.
7. Using a pasta machine, roll dough to $\frac{1}{16}$ inch thickness.
8. With a sharp knife, cut pasta to fit in a 9x13 inch ovenproof dish.
9. Bring a large pot of generously salted water to a boil. Cook the noodles, 2 at a time so they do not stick together, for approximately 2 minutes. Drain on cooling rack with paper towel lined sheet pan underneath to absorb excess water. Dab noodles with paper towels to remove excess moisture.
10. To make the béchamel, bring the liquids to boil in a medium saucepan. Mixture should reduce slightly and be thick and creamy.
11. Blend the flour and butter together with the back of a spoon to make a paste. Add to the boiling liquid and continue to whisk, until the mixture thickens enough to coat the back of a spoon. Grind in nutmeg to taste. Set aside.
12. Select “Bake” on the CookWheel. Select “Cookbooks” followed by “Cooking with Guenter Seeger,” “Entrées,” “Pastas & Rice,” and “Lasagna Bolognese.” Press “Start” to preheat the oven.
13. Butter the ovenproof dish and begin layering the ingredients. First, place noodles in the bottom of the dish in a single layer, next, spread a thin layer of Bolognese, next $\frac{1}{3}$ of the béchamel. Repeat 2 more times, making sure you have noodles left for a top layer.
14. Sprinkle the top with the Parmigiano-Reggiano and dot with butter.
15. Place in oven and press “Start.” Bake for 6½ minutes.
16. Allow lasagna to sit for 10 minutes. Before serving, sprinkle with chives.

WINE PAIRING: Chianti