



Lasagna with Green Asparagus

"Lasagne con asparagi verdi" – a delicious variation on Italian lasagna



Easy



4 Servings



45 min.



“Lasagne con asparagi verdi” – A casserole with green asparagus, delicate tomatoes, and Italian butter cheese. If you like classic lasagna with ragù alla bolognese, you’ll love this green alternative. The fruity tomato sauce and aromatic green asparagus bring a lightness to the plate—and the hearty flavor of Italy. Delicious.

Want to learn more about lasagna and Italian food? In our “Kitchen Secrets” section, you’ll find everything you need to know about Italian cuisine.

Ingredients

400 g lasagna sheets
125 g Bel Paese (Italian butter cheese)
200 g mozzarella
1 cup of cream (200 ml)
250 ml milk
3 tbsp butter
2 tbsp flour
Vegetable broth for blanching
1 package ORO di Parma chunky tomatoes (400 ml)
½ lemon
1 kg green asparagus
Salt and freshly ground pepper
Cayenne pepper
Nutmeg

Step 1: The Preparation

Blanch the fresh green asparagus in boiling vegetable broth. At the same time, melt the butter in a pan and add the flour. Whisk everything well and gradually add the milk and cream. Important: Keep stirring constantly, otherwise lumps will form very quickly! Once that's done, add the Italian cheese Bel Paese. Season to taste with salt, pepper, nutmeg, cayenne pepper, and lemon juice.

Step 2: Layering the lasagna

Now you're ready to start layering your asparagus lasagna. Grease a baking dish with a little butter and cover the bottom with lasagna sheets. Layer the asparagus, ORO di Parma Chunk Tomatoes, and béchamel sauce on top. Then start again with the lasagna sheets and repeat all the steps until you've used up all your ingredients. Depending on the size of your baking dish, you'll end up with many layers or a few fewer. Top the last layer with mozzarella slices and season with salt and pepper to taste. Bake at 220 °C for 20 to 25 minutes—and enjoy it golden brown. Benissimo!

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