

DON

Makes 20 Pinwheels

THE SAN MARZANO TOMATO SAUCE

Whole canned tomatoes, preferably San Marzano DOP	3½ cups (1 28-ounce can)
Extra-virgin olive oil	¼ cup
Garlic cloves, smashed	4
Crushed red pepper flakes	Pinch
Basil sprig	1
Kosher salt	2 tsp.
Sugar	1½ tsp.

THE BESCIAPELLA

Unsalted butter, cut into cubes	¼ lb.
Head garlic, sliced in half crosswise	1
Shallot, thinly sliced	1
Bay leaf	1
Thyme sprigs	1
Black peppercorns	¼ tsp.
All-purpose flour	½ cup
Whole milk, cold	2 cups
Kosher salt	1 tsp.

PINWHEE

ANGIE'S

INGREDIENTS

THE ITALIAN SAUSAGE BOLOGNESE

Tomatoes, preferably San Marzano DOP	7 cups (2 28-ounce can)
Spanish onions, coarsely chopped	2
Garlic cloves	4
Celery ribs, coarsely chopped	5
Carrots, peeled and coarsely chopped	2
Pancetta, cut into 1" cubes	4 ounces
Sweet Italian sausage, casings removed	1 lb.
Ground veal	1 lb.
Kosher salt	3 Tbsp.
Extra virgin olive oil	2 Tbsp.
Tomato paste	½ cup
White wine	1 cup
Whole milk	2 cups
Star anise	2 pods
Fish sauce, preferably colatura	2-3 tsp.
Sugar	2 Tbsp.

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LASAGNA

Serves 8-10

THE LASAGNA

Kosher salt, for cooking the pasta	1 cup
Fresh egg pasta sheets	10/12 by 7"
Shredded whole milk mozzarella, divided	5 cups
Grated parmesan, such as Parmigiano-Reggiano	1¼ cups
Robiola cheese (or substitute whipped cream cheese)	½ cup
Parsley, roughly chopped	2 Tbsp.
Extra virgin olive oil, for finishing	3 Tbsp.
10 Minute San Marzano Tomato Sauce (recipe above)	*1½ - 2 cups
Besciamella (recipe above), chilled, divided	**1½ cups
Italian Sausage Bolognese (recipe above), chilled	**5 cups

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01 THE SAN MARZANO TOMATO SAUCE

Pulse tomatoes in a food processor until broken up but still chunky.

Heat the olive oil in a small pot over medium-high heat. Add the garlic and salt. Allow to cook, stirring occasionally, until garlic is golden and fragrant, about 2 mins. Add chili flakes and stir.

Add the tomatoes, stir to combine, and allow to cook over medium-high heat until the sauce comes to a boil, about 1-2 mins. Immediately turn off the heat and season with sugar. Add the basil.

The sauce is ready to be used at this point, or it can be stored in an airtight container in the refrigerator for up to one week, or in the freezer for up to three weeks. Remove garlic and basil before serving.

02 THE BESCIAMELLA

In a small heavy-bottomed pot over medium heat, melt the butter. Add the garlic, shallots, bay leaves, thyme, peppercorns, and salt. Cook over low heat until shallots are translucent, about 2 mins.

Add flour and stir well. Increase heat to medium and cook, stirring constantly with a wooden spoon or rubber spatula, until the flour is in a smooth paste and lightly golden brown, about 5 mins. Add the milk and stir. Cook for 5 mins, stirring constantly, until the bechiamella is thick enough to coat the back of a spoon. Remove from heat and strain through a fine-mesh strainer. Place in the refrigerator to cool.

03 THE ITALIAN SAUSAGE BOLOGNESE

Using your hands, crush the tomatoes over a medium bowl until completely broken up. Set aside.

In a food processor, process the onions, garlic, celery and carrots until chopped as finely as possible, similar in size to uncooked rice. Set aside. Rinse the food processor and process the pancetta until very finely chopped, the same size as the vegetables. Set aside.

Mix the Italian sausage and veal together in a medium bowl and season with the kosher salt. In a large heavy-bottomed pot over high heat, heat the olive oil and add the meat, stirring frequently with a wooden spoon to break it up into small pieces, until

STEPS

evenly browned, 10-12 mins. Remove the meat and set aside. Drain any excess fat from the pot but keep the browned bits on the bottom (do not wash).

Add the pancetta to the pot, adjust heat to medium, and cook, stirring occasionally, until the fat is rendered and the meat is brown, 8-10 mins. Add the processed vegetables and cook until vegetables are very soft and have taken on a darker hue, 10-15 mins.

Stir in the tomato paste and cook for 5 mins. Stir in the wine and cook until fully evaporated, about 5 mins.

Add the seared veal and sausage back into the pot. Add the milk, star anise and tomatoes. Stir well and cook over medium-low heat, stirring occasionally, until fat separates and sauce is bright orange, about two hours. Remove and discard star anise pods. Add the fish sauce, sugar and lemon juice and stir well to incorporate and re-emulsify the sauce. Taste and adjust seasoning with salt and sugar if desired.

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04 THE LASAGNA

Bring a large pot with 12 cups of water and 1 cup of kosher salt to a boil over high heat. While the water comes to a boil, set up an ice bath in a large bowl. Cook the pasta sheets in the boiling water for 1 min, then immediately remove pasta to the ice bath for 15 secs.

Place the pasta on a sheet pan lined with parchment paper and pat dry with a paper towel. Cover with another layer of parchment paper and repeat, creating a stack of sheets, each patted dry and separated by a layer of parchment. Set aside.

On a clean countertop, lay out one pasta sheet in front of you with the 7-inch side of the rectangle closest to the bottom (the sheet should look like a portrait shot). Spread ¼ cup of the bechiamella in a thin layer evenly across the sheet.

Sprinkle 1 cup of mozzarella and ¼ cup parmesan over the bechiamella. Place another sheet of pasta on top. Spread 1 cup of the bolognese evenly across the second pasta sheet, leaving one two-inch edge

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uncovered with sauce in order to seal the roll closed. Spoon 2 teaspoons of the bechiamella onto the uncovered edge. Roll the layered pasta into a log, like a jelly roll, about 3 inches wide and 7 inches long, with the bechamel-lined seam facing down. Place in the refrigerator to cool completely.

Repeat the process with the remaining pasta sheets. You should have 5 logs. (Logs can be refrigerated at this point for up to 2 days or frozen for up to 3 months before cooking).

Preheat the oven to 400°F.

When cool, transfer the logs to a cutting board one by one and slice each log into pinwheels, about 1¾ inch thick. You should get 4 slices from each log. (The easiest way to do this is to cut the roll in half, then cut those smaller pieces in half).

Ladle all of the tomato sauce into a 9 by 13 inch baking dish, covering the entire bottom of the dish.

Lay the lasagna pinwheels into the baking dish, 4 pinwheels across in one direction and 5 across in the other. (It should fit all 20 pieces in one layer).

Bake until pasta edges are golden brown, about 20 mins. Remove the baking dish from the oven and a tablespoon-sized dollops of robiola in between the pinwheels in a random pattern.

Return to the oven for an additional 2-3 mins, until the robiola is warm and melted. Top with chopped parsley and olive oil. Serve immediately.

Leftovers keep, refrigerated, for up to 4 days.

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