

# MUSHROOM, PESTO AND HAZELNUT LASAGNE À LA NICK'S

PAIRED WITH 2018 SANGIOVESE GROSSO | YIELDS 6 PORTIONS

## INGREDIENTS

### BÉCHAMEL SAUCE INGREDIENTS:

4 cups Milk  
½ cup Unsalted Butter  
½ cup All-Purpose Flour  
Kosher Salt and freshly ground Pepper, to taste

### OTHER INGREDIENTS:

12 ounces dried Lasagne Noodles  
1 cup grated Parmesan Cheese  
1 cup Pecorino Romano Cheese, freshly grated  
8 ounces Mushrooms, cut into ¼ inch slices  
2½ cups Hazelnuts, toasted, skinned and chopped  
1 cup Hearty Pesto Sauce  
½ cup Ricotta Cheese

## METHOD

1. Preheat the oven to 400°F. Butter a 9x13 inch baking dish.
2. In a small bowl, combine the pesto sauce and the ricotta cheese. Mix well, then set aside.
3. To make the béchamel: In a small saucepan, heat the milk over medium-low heat until bubbles form around the edges of the pan. In another medium saucepan, melt the butter over medium heat.
4. Gradually whisk in the flour and continue whisking for 3 minutes or until the mixture turns a golden color.
5. Gradually whisk the hot milk into the mixture until smooth. Continue to whisk until the mixture thickens. Add the salt and pepper. Cover and remove from heat.
6. In a large pot of boiling salted water, cook the pasta noodles for about 8 minutes, or until al dente. Drain.
7. Meanwhile, mix the parmesan and pecorino romano cheeses together well.
8. Put a layer of lasagne noodles in the dish, then spread the pesto mixture on top. Add another layer of noodles and top with the mushrooms.
9. Ladle a thin layer of béchamel over the mushrooms, then sprinkle half of the cheese mixture over the sauce.
10. Put another layer of lasagne on top and ladle on more béchamel sauce, spreading it to completely cover the pasta (you don't have to use up all the sauce).
11. Sprinkle the top with the remaining cheese and the hazelnuts.
12. Bake for 20 minutes, or until the cheese has melted and browned slightly.
13. Remove from the oven and let sit for 5 to 10 minutes before cutting into squares to serve.

## HEARTY PESTO SAUCE

1 cup tightly packed fresh Basil Leaves  
1 large Clove Garlic, coarsely chopped  
2 tbsp Pine Nuts  
½ cup Extra-Virgin Olive Oil  
2 tbsp freshly grated Parmesan Cheese  
Kosher Salt to taste

1. In a food processor, combine the basil leaves, garlic and pine nuts. Then pulse on and off to chop and mix the ingredients.
2. Add 1/4 cup of the oil, process for 1 minute, and then add the remaining 1/4 cup oil and the cheese and process thoroughly to make a smooth sauce.
3. Taste for salt (a pinch or two may bring out the flavor of the cheese). The sauce should be more of a liquid than a puree; if you need to add more olive oil, put the sauce into a bowl and whisk the oil in by hand, 1 tablespoon at a time.