

Lasagnette alla genovese

Ingredients:

- * 4 sheets of fresh pasta dough (gn1/1 size)
- * 1 kg besciamella
- * 300 g potatoes
- * 300 g basil pesto
- * 300 g green beans
- * 150 g Parmesan cheese

Steps:

1. Preheat the oven to 200°C (400°F).
2. Ricer the sheets of pasta dough and place them in BLACK.40 cooking tray.
3. Peel the potatoes and cut them in half-centimeter-thick slices.
4. Blanch the potatoes in hot water.
5. Blanch the green beans.
6. Assemble the lasagne: mix the basil pesto with the besciamella.
7. Spread some besciamella on the bottom of the tray, then lay a sheet of pasta on top.
8. Distribute some potatoes and green beans over the pasta, then sprinkle with Parmesan cheese.
9. Repeat the layers 4 times.
10. Puncture the lasagne with a toothpick to prevent it from rising during cooking.
11. Cook according to the program.