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| <div> <div> </div> <div> Polenta Lasagna With Spinach and Herby Ricotta Melissa Clark </div> <div> 2 1/2 hours </div> </div> | <div> <div> </div> <div> Stuffed Portabella Mushrooms Wi... Martha Rose Shulman </div> <div> 45 minutes </div> </div> | <div> <div> </div> <div> Veal Parmesan Melissa Clark </div> <div> 1 hour 15 minutes </div> </div> | <div> <div> </div> <div> Ina Garten's Make-Ahead Coquilles St-... Sam Sifton </div> <div> 1 hour </div> </div> | <div> <div> </div> <div> Garli Kay C </div> <div> 30 mi </div> </div> |
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Home/Made Mushroom Lasagna

Recipe from [Monica Byrne](#)
Adapted by [Sam Sifton](#)

YIELD 6 to 8 servings

TIME 2 hours

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Monica Byrne, with her partner, Leisah Swenson, runs a tiny restaurant in Red Hook, Brooklyn, called Home/Made. A plurality of words that appear on the Home/Made menu: “cheese,” “smoked,” “bacon,” “caramelized.” Three of those four appear in Byrne’s lasagna, leaving out only bacon, which would be a fine addition. She layers smoked mozzarella over a painting of rich, garlicky béchamel and sheets of pasta, then radicchio roasted into sweetness and tossed in sauce. Sautéed mushrooms add heft and loamy funkiness, and a mixture of Fontina and Gruyère add zing. —[Sam Sifton](#)

Featured in: [Goosey Wild Mushroom Lasagna](#).

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Marcus Nilsson for The New York Times. Food stylist: Jamie Kimm. Prop stylist: Angharad Bailey.

Italian, Dinner, Main Course, Fall

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INGREDIENTS

- 1/2 cup extra-virgin olive oil or herb oil
- 6 large shallots, peeled and minced
- 1 1/2 pounds mushrooms, wild or best available oyster, shiitake, cremini, trimmed and sliced
- 1 cup dry white wine
- 1 softball-size head of radicchio, halved, cored and cut into 1/2-inch slices
- Kosher salt
- freshly ground black pepper
- 4 tablespoons unsalted butter, or herb oil
- 3 large cloves garlic, peeled and minced
- 4 tablespoons flour, ideally instant or all-purpose
- 3 cups whole milk
- 1/2 teaspoon grated nutmeg
- 1 cup Gruyère cheese, grated
- 1 cup Fontina cheese, grated
- 2 tablespoons best-quality truffle oil (optional)
- 2 9-ounce boxes of no-boil lasagna

PREPARATION

Step 1

Preheat oven to 350. Place a large sauté pan over medium-high heat and add 1/4 cup of the olive oil or herb oil. When it begins to shimmer, add half of the shallots and cook, stirring occasionally, until translucent. Add mushrooms and toss to coat, then cook until they begin to color but are still plump, approximately 12 to 15 minutes. Add white wine to deglaze pan and allow to cook down into a syrup, approximately 5 to 7 minutes. Put the mushrooms into a large bowl and reserve.

Step 2

Meanwhile, in another bowl, toss the radicchio with 1/4 cup olive oil or herb oil and season with salt and pepper. Spread the strips out onto a baking pan and place in the oven until the strips are lightly browned around the edges, approximately 15 minutes. Combine with mushrooms and reserve.

Step 3

Make the béchamel. Place a saucepan over medium heat and melt the butter. When it foams, add the rest of the shallots and cook until they begin to turn translucent. Add the garlic and stir to combine, then cook until the garlic has started to soften. Sprinkle flour over the top and stir to combine, then cook gently until the mixture has turned light brown and gives off a nutty scent, approximately 10 minutes. Add milk to the mixture, whisking all the while, until the sauce is thick and creamy. Add the nutmeg and 1/4 cup of grated Gruyère and 1/4 cup of grated Fontina, then stir to combine. Season to taste with salt and pepper.

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1 baseball-size ball of smoked mozzarella, sliced

1 cup fresh Parmesan, grated

Add to Your Grocery List

[Ingredient Substitution Guide](#)

[Nutritional Information](#)

Step 4

Reserve a cup of béchamel. Pour the rest over the mixture of mushrooms and radicchio, and stir to combine. Add truffle oil, if using.

Step 5

Assemble lasagna. Spread plain béchamel across the bottom of a 9- by-13-inch baking pan. Place a layer of lasagna sheets across the sauce, being careful not to overlap. Spread a generous layer of mushroom mixture on top of the pasta, and follow with some grated Fontina and Gruyère. Put another layer of pasta above the cheese, and top with smoked mozzarella. Repeat until the pasta is gone and the pan is full. Top with remaining cheeses and a generous amount of grated Parmesan. Cover with a buttered sheet of aluminum foil and place in the oven for 45 minutes. Remove foil and cook until top is golden and bubbling.



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Analisa | 3 years ago

This is a massively expensive recipe, but you can substitute white or brown button mushrooms for the fancy ones, curly endive for the radicchio, and whatever good melting cheeses are reasonably priced in your area (and skip the truffle oil, of course) to make it a lot more reasonable. And it will still taste lovely!

👍 286 This is helpful



trackhorse | 3 years ago

Skip the "softball/baseball" thing and list the ingredients by weight— just like the mushrooms.

👍 173 This is helpful



Todd | 3 years ago

Absolute ridiculous. Here in Frisco I spent almost \$50 at Whole Foods (chanterelles!) and it took me almost three hours to cook, but the result was EPIC. Cheesy goodness, yes, but with a deep, rich umami flavor like nothing you've tasted. One of the most distinctive, best pasta dishes I've ever made, thank you.

One pan will feed 10 people, it's so rich. Let it sit for 20 minutes, the mushroom flavor will really improve. Use real lasagne noodles, and serve with a crisp salad!

👍 151 This is helpful



Sam Sifton  | 3 years ago

Here's that recipe for herb oil! We'll add a link to it in the recipe.

<http://cooking.nytimes.com/recipes/1013947-herb-oil>

👍 58 This is helpful

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Adapted from Monica Byrne, Home/Made, Brooklyn

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45 minutes



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10 minutes



Cauliflower Chaat for One

Tejal Rao, Anita Lo

30 minutes



Fireplace Trout

Tamar Adler

10 minutes



Steak

Sam S

1 hour