

Lasagna with radicchio di Treviso & taleggio sauce

Cristina of Sun Valley, con gusto, p 110-111

Serves: 8

3 tablespoons extra virgin olive oil
1 medium yellow onion, finely chopped
1 heart of celery, only tender parts and leaves, cut diagonally in thin slices (about 2 cups)
½ pound thinly sliced pancetta, finely chopped
3 heads radicchio di Treviso, cut lengthwise in thin strips
1 clove garlic, finely chopped
1 tablespoon fresh thyme, divided
8 fresh lasagna sheets (16 x 3 ½ inches) rolled thinly
½ cup grated Parmigiano
Salt and freshly cracked black pepper



Photograph Henri T. de Hahn

1. In a large sauté pan over medium heat, sauté the onion, celery, and pancetta 10 to 15 minutes, until soft and golden. Add the radicchio (reserving ½ cup), garlic, and 2 teaspoons thyme, and cook until radicchio is wilted, about 3 minutes. Set mixture aside while you make the **taleggio sauce (see below)**.
2. Preheat oven to 375F
3. Cook lasagna sheets in boiling salted water until al dente. Drain, reserving pasta water.
4. To assemble the individual lasagnas, spoon enough taleggio sauce to cover the bottom of a 13 x 9-inch baking dish. Place 1 pasta sheet in the baking dish. Arrange 1 tablespoon radicchio mixture on a third of the sheet, drizzle with taleggio sauce, and sprinkle with parmigiana. Loosely fold the empty part of pasta sheet over the mixture. Add a second tablespoon of radicchio mixture and drizzle with taleggio sauce. Repeat one more time. If you like, you can fold the pasta at different angles to create a pinwheel effect. Repeat with the remaining sheets.
5. Bake the lasagnas 20 minutes, or until the tops are browned and the sauce is bubbly. Jus before serving, toss the reserved ½ cup uncooked radicchio with a drizzle of olive oil, remaining thyme, and salt and freshly cracked black pepper, and arrange on top of each portion.
6. (HdeH serve of heated plates)

Taleggio sauce

2 ounces butter
2 tablespoons all-purpose flour
1 cup milk
pinch of nutmeg
pinch of white pepper
½ pound taleggio cheese, cut in chunks, rind removed
¼ cup pasta water (HdeH or more)

1. Melt the butter on low heat. Whisk in the flour and continue whisking until mixture is a nice golden color, about 2 to 3 minutes. Slowly whisk in milk. Add the nutmeg and white pepper, and whisk over low heat until thickened, about 5 minutes. Stir in cheese until melted. Add reserved pasta water until sauce is smooth and loose.