ROTOLO LASAGNA
BY BILL KRUPPA



Homemade Pasta and cheese

100 g	Tipo 00 flour (or all-purpose)
1 large	egg
¾ cup	shredded mozzarella
pinch	salt

Method

1. **Pasta Dough** – Mix flour and egg to form a thick paste. Use hands to knead vigorously 8 to 10 min until completely smooth and elastic. Wrap dough tightly in plastic wrap and let rest at room temp 30 min.

Homemade Sauces & Plate Garnish

14 oz	plum tomato, crushed
2 Tbsp	extra virgin olive oil
2-3 fresh	basil leaves, torn
1 Tbsp	unsalted butter
1 Tbsp	all-purpose flour
½ cup	whole milk, warmed
	fresh basil leaves
	coarse cracked black pepper
	Pinches sugar, white pepper, and ground nutmeg

Method

2. **Sauces, Pesto, and Filling While pasta rests.**

a. Marinara – Heat garlic in olive oil on medium for 1 min. Pour in tomatoes, basil, pinch of salt, pepper, and sugar. Simmer gently on low until slightly thickened. Set aside.

b. Béchamel – Melt butter on low. Whisk in flour and cook gently to form roux. Slowly pour in warmed milk while whisking vigorously. Stir on medium until sauce thickens. Season with salt, white pepper, and a pinch of nutmeg. Set aside.

c. Pesto – Pulse garlic and pinenuts with pinch of salt to fine mince. Add basil and pulse to coarsely chop. Stream in olive oil while pulsing until smooth. Stir in cheese by hand. Set aside.

Meat Filling

¼ lb	ground beef
¼ lb	bulk sweet Italian sausage
¼ cup	yellow onion, fine diced
2 cloves	garlic, minced
½ Tbsp	olive oil
½ cup	Parmesan cheese, grated
¼ cup	ricotta cheese
½ large	egg, beaten
	salt, black pepper to taste

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Meat Filling Method

3. Sauté onion in olive oil on medium until translucent. Increase heat, add beef and sausage; brown thoroughly. Add minced garlic in final minute. Drain excess fat completely. Let mix cool to room temp, then stir in Parmesan, ricotta, half-egg, salt, and pepper.

4. Prepare Pasta - Roll rested dough using machine to setting #6 or rolling pin until paper-thin, in a rectangular shape. Spread meat mix evenly across ¾ of bottom, leaving top edge clean. then roll tightly into a cylinder. Cut cylinder in thick slices to yield 6 small rotolo.

5. **Bake** - Place rotolos upright in a small, greased baking dish. Cover with foil and bake at 375°F 15 min.

Sides (Salad & Garlic Bread)

3 cup	mixed greens or romaine
½ cup	cherry tomatoes, halved
¼ cup	cucumber, in half-moons
2 Tbsp	Parm or Romano, shaved
1 Tbsp	red wine vinegar
¼ tsp	dried oregano
1 small	baguette or Italian, split
2 Tbsp	unsalted butter, softened
2 cloves	garlic, crushed into a paste
1 Tbsp	Italian parsley, fine chopped
	Sea salt

Method

6.**Prep Salad** - Whisk olive oil, red wine vinegar, dried oregano, salt, and pepper. Separately, mix greens, cherry tomatoes, and cucumbers. Rest in fridge.

7.**Prep Garlic Bread** - Mix softened butter, olive oil, minced garlic paste, chopped parsley, and sea salt. Spread evenly across cut sides of split baguette.

8.**Final Bake** - Remove foil from rotolo. Top each with mozzarella. Bake rotolo and garlic bread uncovered 1o min until cheese is bubbling and bread is golden.

9.**Dress Plates** - Pool warm marinara onto flat plates. Spoon ribbons of warm béchamel directly onto red sauce. Dot vibrant pesto onto plate and drag a spoon through sauces to create marbled canvas.

10.**Serve** - Carefully transfer 3 rotolo onto center of each plate. Garnish with fresh basil leaves and cracked pepper. Toss side salad, top with shaved Parmesan, slice warm garlic bread, serve.