

Chef from the Hood Recipes



Chef:
Chef Thomas Fee

Restaurant:
Nicolino's Ristorante Italiano
Downtown Cotati, California

Recipe:
Nicolino's Lasagnetta!



Nicolino's Lasagnetta!

It's a very popular entree here at Nicolino's for both lunch and dinner. It's also a very flexible idea: you could recreate it using seasonal ingredients like crab or salmon with capers and a lemon-flavored cream sauce. The possibilities are endless!" Chef Thomas prefers to use fresh pasta sheets but agrees that dried lasagna noodles could work for the home cook.

Recipe serves 2, but could easily expand to make more. If you want to see how lasagnetta looks and tastes before you try, be sure to visit Nicolino's!

Ingredients:

- **6 dried lasagna noodles** (or make about 4 fresh pasta sheets full width of your pasta machine rollers by about 6 inches). Fresh pasta can be rolled immediately, dried must be boiled first. If using dried lasagna, use a good quality Italian import like DeCecco; you'll be cooking a few extra noodles in case any of them tear.
- **1/2 lb. fresh mozzarella cheese**, thinly sliced (Mozzarella Fresca comes in a package of 2 four ounce balls, Bel Fiore is sold as 1 eight ounce ball.)
- **2 to 3 ounces of paper thin slices of Italia imported Prosciutto de Parma.** (Pacific's deli will slice it for you.)
- **1.5 cups tomato pasta sauce** (Nicolino's makes their own with fresh Roma tomatoes. Use homemade or a good quality sauce from a jar like Our Pantry Organics. When all ingredients are prepped and you are ready to assemble the lasagnetta, put the pasta sauce in a saucepan, warm it up and stir in about 1/4 cup of Clover brand cream.

Ultimately you'll need 4 whole, untorn, cooked noodles for 2 servings. Boil dried noodles in salted water until al dente, cool in cold water. Drain and separate wet noodles on a sheet pan to hold while you prep other ingredients.

To prepare:

Preheat oven to 350°. Place prosciutto slices on top of noodles. Add a layer of mozzarella and roll up like a pinwheel. Slice rolls in the middle with a very sharp knife. Brush ends and tops with egg white to help hold them together in the oven.

Ladle sauce into a casserole or deep dish plate. Add the lasagnetta (one layer, ruffled side up). Sprinkle with Romano. Bake until cheese melts and dish is warmed through (about 10 minutes).

Garnish with:

a few tablespoons of minced herbs, fresh basil or parsley; tiny dice of fresh tomato is also a nice touch.

To serve:

Our Produce Vegetable Medleys! These fully prepped veggie combos are new and come in 10 to 14 ounce bags. Just steam or sauté!