

## Lasagna di Carnevale Napolitana

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Lasagna layered with ricotta, Bolognese and cheese, topped with fresh herbs.

*Yield: 18 portions*

### Ingredients

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- 4 lbs. Lasagna noodles, dry
- 3 Salt
- 3 lbs. Mozzarella cheese, shredded
- 12 oz. Grated Parmesan cheese
- 6 lbs. Ricotta cheese
- 12 oz. Grated Parmesan cheese
- 6 each Eggs
- 3 tbsp. Black pepper
- ¼ cup Parsley, chopped
- 3 quarts Bolognese Sauce (see recipe in sauce section)

### Directions

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1. Cook the noodles in boiling salted water until al dente. Drain and rinse with cold water.
2. Combine ricotta cheese, Parmesan cheese, eggs, pepper and parsley and mix well.
3. In a full hotel pan spread a thin layer of Bolognese sauce on the bottom.
4. Layer the ingredients. Begin with a layer of lasagna noodles so they overlap each other and cover the sides of the pan. (Use ¼ of the noodles for each layer).
5. A layer of the ricotta cheese filling about ¼ inches thick. (Use ⅓ of the ricotta cheese filling for each layer).
6. A layer of the Bolognese sauce.
7. A layer of mozzarella cheese and topped with Parmesan cheese.
8. Continue this layering process until three layers are achieved; finish with a layer of noodles.
9. Top with the remaining Bolognese sauce, mozzarella cheese, and Parmesan cheese, no ricotta should be used on top.
10. Bake in a pre-heated 350° F oven for 1 hour.
11. Let lasagna set 20 minutes before serving.