

## Porcini Mushroom Lasagne

<http://userealbutter.com/2014/08/28/porcini-mushroom-lasagne-recipe/>  
from *Fat of the Land*

12 lasagne noodles, boiled and drained  
4 cups milk  
8 tbsps butter  
6 tbsps flour  
3 cloves garlic, minced  
1/4 cup fresh Italian parsley, chopped  
1 tsp salt  
1/4 tsp white pepper, ground  
1/8 tsp nutmeg, freshly grated  
3 oz. prosciutto, finely chopped (optional, but good!)  
3 tbsps olive oil  
1 medium yellow onion, diced  
2 lbs. fresh porcini (or other) mushrooms, sliced  
salt and pepper to taste  
1 tbsp fresh thyme, chopped  
1 tbsp fresh sage, chopped  
1 cup Parmesan cheese, grated  
1 cup Asiago cheese, grated

**Make the béchamel sauce:** Bring the milk to a simmer in a small saucepan, remove from heat and set aside. In a medium saucepan, melt the butter over medium heat. Whisk in the flour until it is incorporated. Continue to whisk until the mixture darkens slightly. Slowly whisk the warm milk into the flour mixture. It will bubble at first, but it will settle down. Whisk over medium heat until smooth and slightly thickened. Remove from heat and stir in the garlic, parsley, salt, white pepper, nutmeg, and prosciutto (optional). Cover the béchamel sauce and set it aside. The sauce can be made a day ahead of time.

**Make the filling:** Heat a tablespoon of olive oil over medium heat in a sauté pan. Sauté the onions until they are soft and translucent. Remove the onions to a bowl. Heat 2 tablespoons of olive oil in the same sauté pan over medium heat. Sauté the mushrooms until they are golden and tender. Season with salt and pepper to taste. Stir in the cooked onions, thyme, and sage and let cook for another minute. Remove the pan from the heat.

**Assemble and bake the lasagne:** Preheat oven to 375°F. Mix the Parmesan and Asiago cheeses in a bowl. Grease a 9×13-inch baking dish. Spoon about 3 tablespoons of the béchamel sauce into the baking dish. Place one layer of lasagne noodles in the baking pan to cover as much of the pan area as possible. Ladle 1/2 cup of the béchamel sauce over the noodles. Layer a third of the mushroom filling over the sauce and top the mushrooms with 1/3 cup of the grated cheese mixture. Repeat the process

twice more starting with the noodle layer. Finish the lasagne with one last layer of noodles. Top the noodles with the remaining béchamel sauce and then sprinkle the rest of the cheeses over the sauce. Bake 45 minutes until the lasagne is lightly browned around the edges. Let sit 15 minutes before serving.