

The Ultimate Four Cheese Lasagne

I call this moderately difficult because the first time can be scary, though after doing this recipe the first time you'll know all that you need to know to make the perfect lasagne.

You can reduce the ricotta mix by a third to a half and add your favorite cooked beef or sausages. Pepperoni is also good. I'll add ground beef to the ricotta level, but usually add all other meats to the upper cheese level.

Ricotta Filling

2 lbs part-skim ricotta cheese
2 each eggs, beaten
1/3 cup Parmesan cheese, grated
1 rd tsp oregano
1/2 tsp black pepper
1 pinch nutmeg

Other Ingredients

6 cups Marinara Sauce—*see Sauces*
1 lb part skim mozzarella cheese, shredded
1/2 lb provolone cheese, thin sliced
1 cup Parmesan cheese, grated
As needed lasagna noodles, no boil type

Procedure

- **RICOTTA FILLING:** Mix all the ingredients together with a wire whip or a rubber spatula until blended.
- **TO BUILD THE LASAGNE:** Ladle approximately 1 cup of marinara sauce on the bottom of a 9"x13" baking pan.
- **First Layer:** Cover the sauce on the bottom of the pan with the lasagne noodle sheets and then ladle another cup of marinara on top of the lasagne noodles, careful not to shift them.
- **Next,** using a rubber spatula, cover with all of the ricotta mix. Lightly sprinkle this with half of the grated Parmesan cheese.
- **Second Layer:** Ladle a cup of marinara over the cheese. Layer with enough lasagne noodles to cover and then ladle another cup of sauce over the pasta.
- **Layer the Provolone cheese over the sauce.** Cover with half of the grated mozzarella. Then cover with a cup of marinara.
- **Third Layer:** Lay lasagne noodles over the sauce and then cover well with a cup or more of marinara. Evenly cover the top with the last of the grated mozzarella and Parmesan cheeses.
- **Cover the baking pan tightly with plastic wrap.** Then carefully cover all of the plastic wrap tightly with aluminum foil. Place the baking pan on a cookie sheet to catch any drips.
- **Bake in a pre-heated 450°F oven ,for 35 minutes covered.**
- **Carefully remove the foil and plastic in one motion.** Grabbing the foil and plastic wrap at the same time with the tines of a fork works best. Spin the pan from front to back and bake uncovered 10 to 15 minutes more, until the top cheese layer is lightly browned. Remove from oven.
- **Let cool 30 minutes before slicing OR use a spoon to serve when very hot.**

Yield: approximately 12 servings