

Radicchio lasagne *(Pasta & rice main dishes)*



Preparation

First wash the radicchio and cut it into strips. Heat the olive oil in a saucepan, fry the garlic in its skin and discard. Add the radicchio and some salt and pepper, then cover the pan and cook for 15 minutes. When the radicchio is ready, drain it well, squeezing as much of the moisture out as you can, and leave in warm place. At this point cook the lasagne sheets unless you have pre-cooked or fresh ones. Prepare the béchamel by dissolving the flour in milk, adding the salt, butter and nutmeg. Start putting the lasagne together. Take a baking dish, smear the bottom with a little béchamel and arrange a first layer of pasta, then add a layer of radicchio that you mixed with a generous grating of parmesan and a few tablespoons of béchamel; add more béchamel and sprinkle with grated cheese. Make a second layer with small pieces of cheese and a little béchamel sauce. Continue in this way until you have three layers. Now put the pan in the oven and bake at 200°C for 30 minutes.

Tips

If the bitter aftertaste of radicchio bothers you, leave it for a few hours before cooking in cold water.

Trivia

'Precoce' radicchio is earlier in the season and is usually sweeter, while 'tardivo' is later and more bitter. All varieties of radicchio grow well in northern Italy because the climate there is a little more severe: on the contrary, in the south where the climate is mild, this delicious vegetable family do not grow to their greatest potential.

Information

Preparation 120 minutes

Total Time 30 minutes

Serves X Serves 4 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Radicchio 500 grams (Treviso variety)

Parmesan 150 grams (Grated)

Béchamel 1000 millilitres

Cheese 200 grams (Soft cheese)

Garlic 1 clove

Pepper

Salt

Lasagne 500 grams