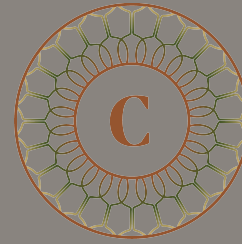


Enzo's Ligurian Lasagna



Besciamella/(béchamel sauce)

Ingredients

2 cups of besciamella (béchamel sauce)
6-9 lasagna noodles, dried or fresh to layer
an 8 X8 baking dish -about 1/2 box
(Do not use "no-boil" lasagna)
Ligurian basil pesto
freshly grated Parmigiano Reggiano cheese
few pats of butter
dried oregano
basil to garnish

Method

Preheat the oven to 350 degrees F. Butter a 8X8 glass baking dish and add a thin layer of besciamella (béchamel sauce). Cover with a layer of lasagna noodles that have been boiled according to package directions, then rinsed in warm water. Then add a layer of besciamella over the noodles. Gently spread about 4 tablespoons of Ligurian basil pesto on top and sprinkle with 2 tablespoons freshly grated Parmigiano Reggiano cheese. Repeat layering the lasagne with a final layer of noodles on top which you will spread with a thin layer of besciamella, pesto, sprinkle of cheese and little pats of butter to help the cheese brown when cooked in the oven. Sprinkle lightly over all with dried oregano if desired.