

Beet Stalks Lasagna



Serves 🍴 🍴 🍴 🍴

Ingredients

1.200 Kg clean beet stalks
600 ml of tomato sauce
salt, garlic, extra virgin olive oil
few leaves of basil
130 gr of scamorza or caciocavallo cheese
20-30 gr of grated parmesan

Béchamel

1 knob of butter
1 tablespoon and 1/2 of flour
500 ml of milk
1 pinch of salt
1 pinch of nutmeg

Method

Clean and wash the beet stalks, steam or cook in a pot with a little water until they are soft. Meanwhile prepare the tomato sauce: Fry the garlic with 2-3 tablespoons of olive oil, then pour the tomato sauce, add salt and some basil leaves and cook for about twenty minutes. Drain the stalks and dry with kitchen paper. Prepare the béchamel: Melt in a pan a knob of butter, add the sifted flour and a little milk at a time being careful not to form lumps, bring to boil, stirring with a wooden spoon, add a pinch of salt and of nutmeg, if you like. Cut into cubes the scamorza cheese. Prepare your lasagna putting in a pan, in layers, all the ingredients in this order: stalks | tomato sauce | diced scamorza | béchamel. Finally complete with tomato sauce and parmesan cheese. Bake at ventilated oven at 180° for about 40 minutes.