

Four-Cheese and Mushroom Lasagna

Recipe By *Daphna Rabinovitch*



Cooking and Prep:  1
h 45 m

Serves:  8

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot,
Chanukah

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Talk about a heady combination!! Emmentaler cheese, Parmesan, ricotta AND Mozzarella, combined with the robust earthiness of the porcini mushrooms.

Ingredients (20)

Mushroom Filling

- 1/2 ounce dried porcini mushrooms
- 3 tablespoons butter
- 8 cups (1 pound) sliced mushrooms
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

- 1/4 cup chopped fresh parsley
 - 1 and 1/2 cups shredded Emmentaler or Swiss cheese
 - 3/4 cup grated Parmesan cheese, divided
 - 1 and 3/4 cup part-skim ricotta cheese
 - 1 egg
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Bechamel Sauce

- 1/4 cup butter
 - 1 small onion, chopped
 - 3 cloves garlic, minced or 3 cubes **Gefen Frozen Garlic**
 - 1/2 teaspoon dried thyme
 - 1/3 cup all purpose flour
 - 2 and 3/4 cups milk
 - 1 cup vegetable broth, preferably low sodium
 - 1/4 teaspoon salt
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Lasagna

- 15 **Haddar Oven-Ready Lasagne Noodles**, or regular lasagna noodles cooked until al dente
 - 2 cups shredded Mozzarella cheese
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Start Cooking

Prepare the Mushroom Sauce

1. Place porcini mushrooms in small bowl; cover with half a cup of hot water. Set aside for 15 minutes.
- 2.

In large skillet set over medium high heat, melt butter; add mushrooms, salt and pepper. Cook, stirring, for 10 minutes or until mushrooms are softened, have started to turn golden and any excess liquid has evaporated. Transfer mushrooms to bowl.

3. Drain porcini mushrooms. Chop coarsely; stir into sliced mushroom mixture along with parsley.
4. In separate bowl, combine Emmentaler and half a cup of the Parmesan. In third bowl, stir together ricotta and egg.

Prepare the Bechamel Sauce

1. In saucepan set over medium heat, melt butter. Add onion, garlic and thyme; cook, stirring, for three minutes. Stir in flour for one minute; mixture will be very thick. Stir in milk and stock, whisking to break up any clumps.
2. Bring to boil, whisking constantly. Reduce heat to medium-low and cook, stirring often, for about 10 minutes or until thick enough to coat back of wooden spoon.
3. Whisk a quarter cup of sauce into the ricotta mixture. Pour remaining sauce over Emmentaler/Parmesan mixture, whisking until cheese is melted and mixture is smooth.

Assemble and Bake

1. Preheat oven to 350 degrees Fahrenheit.
2. Spread half a cup of cheese sauce over bottom of a 13- x 9-inch baking dish. Layer with three noodles, half a cup of ricotta mixture, half a cup of mozzarella and half a cup of cheese sauce. Repeat layering once.
3. Cover with all of mushroom mixture. Repeat layering two more times. Spread remaining sauce over the top of the last layer of noodles.
4. Sprinkle with remaining quarter cup of Parmesan cheese. Cover loosely with foil.
5. Bake in the centre of the preheated oven for 30 minutes. Uncover and broil for about three minutes or until top is just starting to turn golden brown. Let lasagna rest for 10 minutes before cutting into servings.