



Lasagne di Mare

*Pairs perfectly with our
2018 Grenache blanc*

Ingredients:

- 12 Lasagna noodles

For the bechamel sauce -

- 2 ½ cups of whole milk
- 6 tbs butter
- ¾ cup all-purpose flour
- ¼ tsp grated nutmeg
- ½ tsp sea salt
- ¼ tsp ground white pepper
- Olive oil for drizzling

For the filling:

- ¼ cup olive oil
- 3 garlic cloves, finely chopped
- 1 cup sliced mushrooms
- ½ lb med shrimp, peeled and deveined
- ½ lb sea scallops, cut into ¼" slices
- ¼ lb cod, cut into ½" cubes
- ¼ lb salmon, cut into ½" cubes
- ¼ cup lemon juice (from ½ lg lemon)
- 2 cups shredded mozzarella cheese
- 2 tbs Italian parsley



Preparation:

1. Preheat the oven to 450° and lightly grease a 9"x12" baking dish with olive oil.
3. Bring 5 qts of water, lightly salted, to a boil. Cook half of the noodles in boiling water until tender, remove and drain. Transfer to a plate and cover with plastic wrap to prevent drying out. Repeat with the other half of the noodles.

For the bechamel sauce -

1. Bring the milk to a low boil in a sauce pan over medium-low heat. Melt the butter in a large sauce pan over medium heat and add the flour. Cook, stirring until well incorporated. Whisk in the hot milk, nutmeg, salt and white pepper. Mix well. Add any reserved liquid from the seafood. Simmer until the sauce thickens, approx 10 mins.

For the Filling -

1. Heat olive oil in a large saute pan over medium-high heat. Add the mushrooms and garlic and cook until the garlic is fragrant. Add the shrimp, scallops, cod, and salmon. Cook until the shrimp just turns pink. Add the bechamel sauce and bring to a boil, gently mixing the seafood with the sauce. Remove from heat and add stir in the lemon juice.

To Assemble -

1. Add 1/4 cup of the seafood sauce to the bottom of the dish and arrange 1/3 of the noodles on top. Spoon 1/4 of the seafood sauce and 1/2 cup of mozzarella cheese. Repeat with the remaining layers, ending with cheese on top.
2. Bake until heated through, approx 20 minutes. Remove from the oven and allow to rest for 15 minutes before serving.