



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Four Cheese and Tomato Lasagne (slightly adapted from Fine Cooking)

8 servings

To chop the tomatoes, just stick kitchen shears in the can and snip away. Canned tomatoes that are already diced won't break down into the sauce like whole tomatoes will.

If you make your own ricotta, you'll need to start with 8 cups of milk (and/or cream).

2 tablespoons olive oil
4 medium cloves garlic, smashed and peeled
¼ teaspoon crushed red pepper flakes
2 (28-ounce) cans whole plum tomatoes, chopped (see note)
kosher salt
6 large basil leaves, torn by hand into ½-inch pieces
2 cups (15 ounces) whole-milk ricotta
2½ cups (10 ounces) grated fresh mozzarella
2 cups (8 ounces) grated fontina
1¾ cups (3.5 ounces) finely grated Parmigiano-Reggiano
1½ recipes fresh pasta, boiled and rinsed

1. Heat the oil, garlic, and red pepper flakes in a 4- to 5-quart pot over medium heat. Cook until the garlic is golden-brown, about 3 minutes. Discard the garlic. Add the tomatoes and 2 teaspoons salt; simmer gently, uncovered, adjusting the heat as needed, until the tomatoes begin to break down, about 45 minutes. Stir in the basil; season to taste with salt if necessary.
2. Position a rack in the center of the oven and heat the oven to 350°F. Set aside 1¼ cups of the sauce and mix the remaining sauce with the ricotta in a medium bowl. Mix the mozzarella, fontina, and 1 cup (2 ounces) of the Parmigiano in another medium bowl.
3. Spread ½ cup of the reserved tomato sauce on the bottom of a 9x13-inch baking dish. Cover the sauce with a slightly overlapping layer of cooked noodles, cutting them as needed to fill any gaps. Evenly spread 1½ cups of the ricotta mixture over the noodles. Sprinkle 1 rounded cup of the grated cheese evenly over the ricotta. Add another layer of noodles, and repeat the layers as instructed above, to make a total of 4 ricotta-and-cheese layers and 5 pasta layers. Spread the remaining ¾ cup plain sauce evenly over the top noodle layer. Sprinkle with the remaining ¾ cup of Parmigiano-Reggiano.
4. Cover the baking dish with foil and bake for 40 minutes. Remove the foil and bake until the top is browned and bubbly, 15 to 20 minutes. Let cool for at least 10 minutes before serving.