

THE WAY THE COOKIE CRUMBLES



Roasted Cremini and Prosciutto Lasagna (adapted from Bon Appetit via epicurious)

Serves 6

While I sautéed the prosciutto with some shallots, I think you could save a dish and roast them with the mushrooms instead.

1 tablespoon olive oil
1 pound cremini mushrooms, sliced
Salt
Ground black pepper
6 ounces prosciutto, chopped (about 1 cup)
3 large shallots, diced
1 teaspoon chopped fresh rosemary
1 teaspoon chopped fresh thyme
4 tablespoons (½ stick) unsalted butter
4 cloves garlic, minced
5 tablespoons all-purpose flour
4 cups milk
1 bay leaf
¼ teaspoon freshly grated nutmeg
8 ounces (about 2 cups) Gruyère cheese, shredded
½ cup (1 ounces) grated parmesan cheese, divided
1 pound fresh lasagna noodles, boiled and rinsed

1. Adjust an oven rack to the middle position; heat to 400 degrees. On a rimmed baking sheet, combine the oil, mushrooms, ½ teaspoon salt, and ¼ teaspoon pepper. Roast, stirring twice, until browned, 30-40 minutes. Remove from the oven; set aside. Reduce the oven temperature to 350 degrees.
2. In a small skillet over medium heat, sauté the prosciutto, stirring occasionally, until fat begins to render, 4-5 minutes. Add two of the shallots and the herbs; continue to cook, stirring occasionally, until the shallots are softened and lightly browned, about 8 minutes.
3. In a medium saucepan over medium heat, melt the butter. When the foaming subsides, add the remaining shallots, the garlic, and a pinch of salt. Cook, stirring often, until the shallots are softened and translucent. Add the flour and cook, stirring constantly, for 1 minute. Whisking constantly, slowly add the milk. Add the bay leaf, increase the heat to medium-high, and bring to a simmer, whisking constantly. Reduce the heat to medium-low, add the nutmeg and ½ teaspoon salt, and simmer 5 minutes. Stir in ¼ cup parmesan.
4. Spread ½ cup of the sauce on the bottom of a 9×13-inch baking dish. Cover the sauce with a slightly overlapping layer of boiled noodles, cutting them as needed to fill any gaps. Evenly spread 1 cup of the sauce over the noodles. Top with half of the mushrooms, then half of the prosciutto mixture and half of the Gruyère cheese. Cover with another layer of noodles, then repeat the layering of 1 cup sauce, the remaining mushrooms, and the remaining Gruyère. Layer a final layer of noodles, then cover with the remaining sauce and the remaining ¼ cup parmesan.
5. 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.