



Foodservice East Recipe Card

For more recipes, please visit www.foodserviceeast.com

RECIPE: Mushroom Lasagna

CREATED BY: Vela Restaurant – Chef/Owner Frank Santonastaso

Serves 4



One large potato (Idaho or Russet), peeled
One cup aged balsamic vinegar
Olive oil for cooking
One tablespoon chopped flat leaf parsley
1/2 lb wild mushrooms, thickly sliced or quartered
4-6 oz heavy cream
3 oz baby spinach
6 oz pecorino Romano or Parmigianino Reggiano cheese
salt and pepper to taste

To begin, prepare balsamic glaze by slowly reducing the cup of balsamic vinegar by half. Be careful not to burn the vinegar or cook too quickly, this will cause the glaze to taste bitter. Once vinegar has reduced, set aside.

Cut peeled potato into 1/8" thick slices. You will need 12 slices for four portions of lasagna. Drop the slices into boiling water and cook for 3 minutes. Remove the slices and let cool.

Place a pan on the stove at high heat. Once the pan is very hot, add about 2 tablespoons of olive oil. Place a few potato slices in the pan (don't overcrowd the pan, or the slices won't brown) and cook for about a minute until the bottoms of the slices have turned golden brown. Flip the slices and sprinkle them lightly with some of the cheese and parsley, taking care not to let any cheese fall onto the surface of the pan. Once the undersides of the potato slices have cooked, carefully flip the potato slices again and cook for about 30 seconds, until the cheese has browned slightly. Set slices aside, and continue process until you have prepared 12 slices.

On medium heat, sautee the mushrooms in 1-2 tablespoons of olive oil. When the mushrooms begin to release their liquids, add the heavy cream. Once the cream begins to cook, add the spinach and continue cooking. Once the cream has thickened slightly, lower the heat and add the remaining cheese. Season with salt and pepper to taste.

To assemble, place one slice of potato on a plate. Top with about a tablespoon of the mushroom mixture, then one more slice, then another tablespoon of the mushroom mixture and a final slice of potato (try to use the best looking slices for the top). Drizzle the top of the lasagna with balsamic glaze and serve.