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TO DINE SOUTHERN

EATZI'S MEAT LASAGNA

Shown on page 119

EATZI'S MARKET // DALLAS, TX

Nothing is more comforting than homemade lasagna. Director of Food & Beverage, Jim Dunlavy, shares Eatzi's Meat Lasagna recipe stacked with layers of gooey mozzarella, ricotta, marinara and meat filling. If you're in need of a comforting, homemade meal for the family, eatzi.com

In a 4 X 6 loaf pan, place 1/4 cup of marinara sauce on the bottom. Top with 1 pasta sheet, then 4oz of ricotta filling, 3oz meat filling, and 2 tablespoons of marinara; spread evenly. Repeat 2 more times. Top with last pasta sheet, then 3 fluid ounces of marinara, shredded mozzarella and parmesan. Preheat oven to 420°F. Bake uncovered for 30 to 35 minutes until top is browned and bubbling.

Start the meat sauce by toasting fennel seed in a small sauté pan over a medium heat and set aside. Heat oil in large sauté pan until it begins to smoke. Add garlic, crushed red pepper and toasted fennel/ansie seed and sauté. Add all meat and remaining dry spices, break up any clumps of meat, with a spoon, and brown completely for about 10 minutes. Add water and bring to a boil. Continue to break up meat, until all water is boiled away, about 15 minutes. Drain all excess fat from meat. Add peeled tomatoes and marinara sauce to the meat. Simmer while mixing for an additional 10 minutes. Remove from the heat and cool.

Combine all ingredients for the ricotta filling in a mixing bowl. Mix on low speed until well blended. Set aside or refrigerate till ready to assemble.

ASSEMBLE

- 4 4" X 6" fresh pasta sheets
- 12 ounces ricotta filling
- 1 cup marinara sauce
- 9 ounces meat filling
- 1 ounce freshly grated parmesan cheese
- 1 1/2 ounces shredded mozzarella cheese

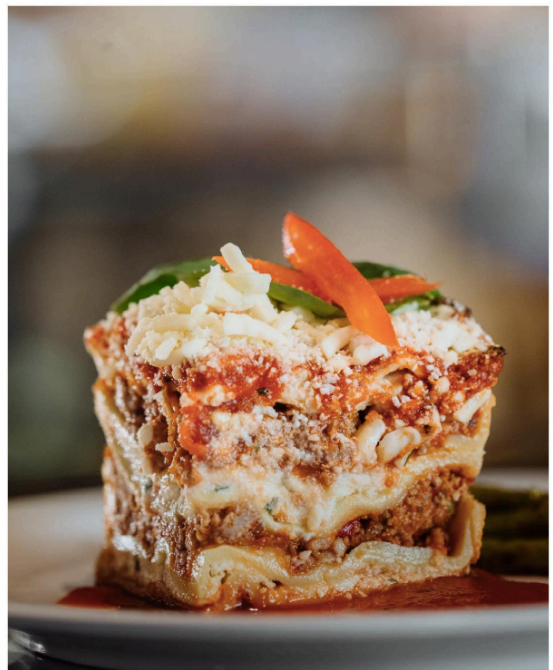
MEAT FILLING

- 1 pinch fennel seed
- 1 Tbsp canola oil
- 1 garlic clove, sliced
- 1/4 tsp red chile flakes
- 1/4 lb ground beef
- 1 ounce ground veal
- 2 ounces ground pork
- 1/4 tsp black pepper
- 1/4 tsp dried oregano
- 1/4 tsp kosher salt
- 1/4 tsp fresh rosemary, chopped
- 1/4 cup water
- 1/4 cup peeled tomatoes, canned
- 1/4 cup marinara sauce

RICOTTA FILLING

- 1/4 lb whole milk ricotta
- 2 Tbsp fresh chopped parsley
- 1 egg yolk
- 1/4 cup heavy cream
- 2 Tbsp fresh chopped garlic
- 1/4 tsp salt
- 1/4 tsp ground white pepper
- 1/4 cup shredded mozzarella cheese
- 1 Tbsp freshly grated pecorino romano cheese

123



EATZI'S MEAT LASAGNA, PG 123

119

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