



## Rolled Lasagna

by Clinton Kelly



This is a labor-of-love holiday lasagna — slow-cooked bolognese, creamy béchamel, fresh pasta, mozzarella, and a simple butter-based tomato sauce, all rolled into individual spirals. It's the dish you make when you mean it.

**Prep Time:**  
90 Minutes

**Cook Time**  
3-4 Hours

**Serves:**  
4 Servings

**Level:**  
Intermediate

## Ingredients

- Medium baking dish (about 12" x 8")
- Fresh lasagna sheets (uncooked)
- Bolognese sauce (cooled)
- Béchamel (cooled)
- Simple red sauce (warm or room temp)
- 1 lb fresh mozzarella, grated (do not use pre-grated)
- 1 cup Parmigiano-Reggiano, grated (plus more for serving)

### Béchamel Sauce

- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups whole milk, warmed
- Kosher salt
- Freshly ground black pepper
- Nutmeg (a small pinch)

### Bolognese Sauce (Make Ahead)

- 1 tablespoon olive oil
- 2 tablespoons butter
- 1 medium onion, finely chopped
- 2 ribs celery, finely chopped
- 2 carrots, finely chopped
- 1 pound ground beef (80-85% lean)
- Kosher salt
- Freshly ground black pepper
- ¼ teaspoon nutmeg (freshly grated if possible)
- 1 cup whole milk
- 1 cup dry white wine
- 1 (28 oz) can diced tomatoes

### Simple Red Sauce

- 1 (28 oz) can crushed tomatoes
- 6 tablespoons butter
- 1 onion, peeled and cut in half through the root
- Salt
- Black pepper

## Instructions

### Bolognese Sauce

#### Step 1

Heat the olive oil and butter in a medium sauté pan over medium heat.

#### Step 2

Add the onion, celery, and carrots. Cook for about 7 minutes, until softened and the onion is translucent.

#### Step 3

Add the ground beef. Season with salt, pepper, and nutmeg. Cook, stirring and breaking up the meat, until cooked through (do not brown aggressively).

#### Step 4

Add the milk and simmer until almost completely evaporated. Milk solids will remain — that's correct.

#### Step 5

Add the white wine and simmer until almost completely evaporated.

#### Step 6

Add the diced tomatoes and their juices. Stir well and bring to a gentle boil.

#### Step 7

Reduce heat to very low and cook uncovered for at least 3 hours, stirring every 30 minutes. You're aiming for a barely-there simmer.

#### Step 8

If the sauce becomes too thick before 3 hours, add a small splash of water. Taste and adjust seasoning.

#### Step 9

Cool completely, then refrigerate until ready to use.

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### Instructions (continued)

#### Béchamel Sauce

##### Step 1

Melt the butter in a medium saucepan over medium-high heat.

##### Step 2

Add the flour and stir constantly to form a roux. Cook for about 2 minutes until lightly golden.

##### Step 3

Slowly stream in the warmed milk, whisking constantly to prevent lumps.

##### Step 4

Season with salt, pepper, and a small pinch of nutmeg.

##### Step 5

Bring to a gentle boil, then reduce heat and cook for 3 minutes until thickened.

##### Step 6

Remove from heat. Cool completely before using.

#### Simple Red Sauce

##### Step 1

Combine crushed tomatoes, butter, onion halves, salt, and pepper in a medium saucepan over medium heat.

##### Step 2

Simmer gently for about 45 minutes, stirring occasionally.

##### Step 3

Discard the onion. Taste and adjust seasoning.

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### Instructions (continued)

#### Rolled Lasagna Assembly & Bake

##### Step 1

Preheat oven to 400°F.

##### Step 2

Lightly flour a work surface and lay out one fresh lasagna sheet.

##### Step 3

Spread a thin, even layer of cooled béchamel over the pasta.

##### Step 4

Crumble cooled bolognese evenly over the béchamel.

##### Step 5

Sprinkle with grated mozzarella and Parmigiano-Reggiano.

##### Step 6

Roll the pasta sheet tightly into a log.

##### Step 7

Using a sharp or serrated knife, slice the log into rounds about 2–2½ inches thick.

##### Step 8

Repeat with remaining pasta, béchamel, and bolognese. Reserve a small amount of mozzarella for topping.

##### Step 9

Ladle about ½ cup of simple red sauce into the bottom of the baking dish.

##### Step 10

Place the lasagna rolls into the dish, cut-side up, packing them snugly together.

##### Step 11

Spoon remaining red sauce over and between the rolls. Top with reserved mozzarella.

##### Step 12

Cover loosely with foil and bake until heated through (timing depends on how cold the rolls were).

##### Step 13

Remove foil for the final few minutes to lightly brown the mozzarella. Broil briefly if needed — do not walk away.

### Serving & Finishing

- Finish with freshly grated Parmigiano-Reggiano
- Serve hot with a simple green salad and a good bottle of wine