



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