

Lasagna Pie

Ingredients

- 1** Tbsp. butter, melted
- 1/2** cup basil pesto (store-bought or homemade)
- 1** 1/3 cup meat-based tomato sauce
- 1** cup alfredo sauce, plus 3 Tbsp. (store-bought or homemade)
- 2** lb. lasagna noodles, cooked until al dente
- 1/4** lb. salami, sliced to roughly 1/16 of an inch thickness
- 8** ounces mozzarella, roughly chopped, divided into 3 portions
- 1/2** cup Parmesan, finely grated, divided into 3 portions
- 8** ounces provolone, grated
- 15** ounces ricotta



Method

Preheat oven to 350 degrees.

Grease the interior of a heavy, oven-safe glass or ceramic bowl lightly with melted butter.

Build your crust: Layer noodles around the insides of the bowl, overlapping by 1/2 inch, with their ends meeting at the bowl's bottom. Allow the noodles to drape an extra 3 inches over the rim of the bowl.

Using a wooden spoon, add 1/4 cup of alfredo sauce to make a layer about 1/4" thick. Top with a third of the mozzarella. Cover with another layer of noodles such that it fits snugly in the bowl. Layer on another 1/4 cup of alfredo sauce, topped with a third of the Parmesan and salami. Add another layer of noodles. Follow with 1/4 cup of alfredo sauce, the remaining salami, and a third of the provolone. Add another layer of noodles. Top with 1/4 cup of alfredo sauce and a third of the ricotta.

Repeat the above process using noodles and substituting pesto for the alfredo sauce,

and using 1/8 cup instead of 1/4 cup in each layer.

Repeat again with tomato sauce and noodles, using a 1/3 cup of sauce in each layer. Make sure that the final layer leaves at least 1/2" distance from top rim of bowl.

Top with one final layer of noodles. Coat with 1 Tbsp. alfredo sauce, then fold the noodles that hang over the bowl's rim back over its contents. Seal this using a pastry brush and the remaining alfredo sauce.

Bake the dish for about an hour and 15 minutes, until the exterior is golden-brown, and let it sit for at least 20 minutes (otherwise it will lose its shape).

When cool enough, use a butter knife to carefully separate dish from bowl. Cover bowl with a rimmed baking sheet and carefully flip entire thing in one motion. Serve while warm.

Notes

The amounts given are guidelines based on a 10-inch diameter bowl, though you may have leftovers if yours is smaller. Be sure to keep your layers thin, so that the final product holds its shape and doesn't get too soggy. If you want more sauce, just serve it alongside the finished product.

Source: Dan Whalen of The Food in My Beard
www.thefoodinmybeard.com (10 servings)
