



BAKED LASAGNA WITH TWO PESTOS

Pesto One:

2 cups basil leaves, packed tightly
3 cloves garlic
1/4 cup pine nuts
1/4 cup freshly grated ParmigianoReggiano
3 tablespoons freshly grated Pecorino
1 cup Ligurian olive oil
Salt and pepper to taste

Pesto Two:

2 cups black Ligurian olives, pitted to yield 1 cup
1/4 cup fresh basil leaves, tightly packed
1/4 cup pine nuts
3/4 cup Ligurian extra virgin olive oil
1/4 cup fresh grated Pecorino Sardo
3 cups bechamel sauce, recipe follows
1 recipe basic pasta dough, rolled out to thinnest setting, cut into 3inch squares, blanched
1 minute in boiling water and shocked in ice water, recipe follows

Preheat oven to 400 degrees F.

Pesto One: Divide bechamel sauce into two mixing bowls. Add Pesto One into one mixing bowl and Pesto Two into the other. On the bottom of 4 (6-inch) gratin dishes, place 2 tablespoons basilbechamel mixture. On top of that, lay one piece of pasta (in each dish). On top of the pasta, place 2 tablespoons of

Pesto Two: Place a piece of pasta on top of the short stack. Continue until all pasta and bechamel mixtures are used up (about 7 or 8 pieces high, topping with a dollop of basil bechamel). Place in oven and bake 15 to 20 minutes, or until bubbly and slightly golden brown on top. Serve immediately.