

## Castelfranco Radicchio and Asiago Cheese “Pasticcio” By Chef Riccardo Orfino

**Serves 6-8**

### Ingredients

400 g fresh lasagna sheets  
2 shallots peeled and finely chopped  
800 g Radicchio di Castelfranco PGI  
300 g Asiago PDO  
110 g Grana Padano PDO grated  
salt to taste  
black pepper to taste  
3-4 tbsp extra virgin olive oil

### For the béchamel

40 g butter  
40 g all-purpose flour  
500 ml milk heated  
1-2 pinch nutmeg grated  
salt to taste

### Directions

Peel and finely chop the shallots. Cut the Asiago cheese into cubes. Wash the radicchio and cut it into thin strips.

In a frying pan or iron skillet, heat the extra virgin olive oil. Cook the peeled and finely chopped shallots until they start to soften. Add the radicchio and cook for 10-15 minutes over a very gentle heat. Season with salt and pepper. Remove from heat and allow to cool.

### Make the béchamel

Put the butter in a pan over a low heat, melt it, add the flour and mix until it forms a thick paste (roux). Then, remove it from the heat. At this point, slowly add the hot milk and stir continuously to dissolve the roux without making lumps. Put the pan on a moderate heat and keep stirring constantly until it starts to simmer and thicken.

Lower the flame. Wait a couple of minutes. Then, turn it off, add a pinch of salt, pepper and nutmeg, mix it again for a few minutes and then allow it to cool to thicken it further.

In a large bowl combine the radicchio, half the grated Grana Padano and the béchamel sauce, mix well and, if necessary, add salt.

Bring a pot of boiling salted water to a boil and then blanch the pasta sheets individually. Place them spread apart on a tea towel. Don't allow them to stick together.

Preheat oven to 400 F degrees.

Put a layer of lasagne sheets on the bottom of a half sheet pan  
Cover it with a couple of ladles of the béchamel and radicchio mix. Distribute some of the Asiago cheese pieces onto the radicchio sauce. Sprinkle Grana Padano. Then cover with another layer of lasagne.

Continue until the ingredients have been used up, ending with a thin layer of radicchio sauce. Sprinkle again with grated Grana Padano cheese and add a few pieces of Asiago

Cook for the first 10 minutes covered with aluminum foil and continue cooking for 10-15 minutes uncovered (until the cheese on top is golden). Remove from the oven, allow to cool slightly and serve.