





HEARTH & HOLLOW
THE TEST KITCHEN COLLECTION

Rustic White Lasagna

White Wine Lasagna with Homemade Sausage & Fresh Pasta

A rich and comforting white lasagna made with homemade spicy Italian sausage, fresh pasta, sautéed vegetables, and a silky white wine béchamel sauce. Perfect for gatherings, holidays, or any occasion that calls for something truly special.

	LEVEL Worth Gathering For	 SERVES 10–12 servings	 PREP TIME 1 hr 30 min	 REST TIME 30 min	 COOK TIME 1 hr 15 min	 TOTAL TIME 3 hr 15 min
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INGREDIENTS

FRESH PASTA

- 4 cups flour (all-purpose or 00 flour)
- 6 large eggs
- Pinch of salt
- 2 teaspoons olive oil (optional)

HOMEMADE SPICY ITALIAN SAUSAGE

- 2.5 pounds pork butt, ground or finely chopped
- 2 teaspoons fennel seeds, crushed
- 1–2 teaspoons crushed red pepper flakes
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 2 teaspoons kosher salt
- 1 teaspoon black pepper

VEGETABLE FILLING

- 2 large yellow onions, diced
- 16 ounces mushrooms, sliced
- 1–2 heads broccoli, cut into small florets
- 4–6 cloves garlic, minced
- 2 tablespoons olive oil
- Splash of dry white wine (optional)

CHEESE LAYERS

- 1.5 pounds mozzarella cheese, shredded
- 2 cups Parmesan cheese, grated
- 8 ounces fontina or Gruyère cheese, shredded (optional)

WHITE WINE BÉCHAMEL SAUCE

- 1 cup butter
- 1 cup flour
- 12 cups whole milk
- 1 cup heavy cream (optional)
- 1 to 1½ cups dry white wine (Sauvignon Blanc or Pinot Grigio)
- ½ teaspoon salt
- 1 teaspoon black pepper
- Pinch of nutmeg
- ½ cup grated Parmesan cheese

GARNISH

- Fresh parsley, chopped

Notes from the Hearth

- ★ A dry Sauvignon Blanc creates a brighter sauce, while Pinot Grigio offers a lighter, more delicate flavor.
- ★ Fresh pasta absorbs less liquid than dried pasta, creating tender but ~~stronger~~ *stronger* layers, and definitely worth the time to make it. However, store bought works perfectly.
- ★ You can also use any store bought Italian sausage. The fresh made just tastes exquisite.
- ★ Fontina or Gruyère adds a subtle nutty richness but can be omitted if preferred.
- ★ This lasagna reheats beautifully and may taste even better the next day.

PAIRING SUGGESTIONS



Warm Crusty Bread



A Simple Arugula Salad with Lemon & Olive Oil



A Glass of the Same White Wine Used in the Sauce

◆ GATHER WELL. EAT SLOWLY. MAKE MEMORIES AROUND THE TABLE. ◆

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RUSTIC WHITE LASAGNA

INSTRUCTIONS

1

MAKE THE FRESH PASTA



- Place the flour on a clean work surface and create a well in the center.
- Add the eggs, salt, and olive oil to the well.
- Using a fork, gradually pull flour into the eggs until a dough forms.
- Knead for 8–10 minutes until smooth and elastic.
- Cover and let rest for 30 minutes. While the dough rests, prepare the filling and sauce.

2

PREPARE THE SAUSAGE



- Combine the pork, fennel seeds, red pepper flakes, paprika, garlic powder, onion powder, salt, and pepper.
- Mix thoroughly.
- Cook in a large skillet over medium-high heat until browned and cooked through.
- Transfer to a bowl and set aside.

3

PREPARE THE VEGETABLES



- In the same skillet, add olive oil if needed.
- Sauté the onions until softened, about 5–7 minutes.
- Add the garlic and cook for 1 minute.
- Add the mushrooms and cook until browned and reduced in size.
- Add the broccoli and cook until just tender.
- If desired, add a splash of white wine and cook until mostly evaporated.
- Remove from heat and set aside.

4

MAKE THE WHITE WINE BÉCHAMEL



- Melt the butter in a large pot over medium heat.
- Whisk in the flour and cook for 2–3 minutes, stirring constantly.
- Slowly add the milk while whisking continuously.
- Bring to a gentle simmer and cook until thickened.
- Stir in the white wine and heavy cream.
- Add the salt, pepper, nutmeg, and Parmesan cheese.
- Continue stirring until smooth. The sauce should be creamy and pourable.

5

ROLL THE PASTA



- Divide the dough into manageable portions.
 - Roll into thin sheets using a pasta machine or rolling pin.
 - Cut sheets to fit your baking dish.
- NOTE: Fresh pasta does not need to be boiled before assembly.

6

ASSEMBLE THE LASAGNA



- Spread a thin layer of béchamel sauce across the bottom of a large lasagna pan.
- Create layers in the following order:
 - Fresh pasta sheets
 - Béchamel sauce
 - Sausage
 - Vegetable mixture
 - Mozzarella
 - Parmesan
- Repeat until all ingredients have been used.
- For the final layer:
 - Pasta sheets
 - Béchamel sauce
 - Mozzarella
 - Parmesan
 - Fontina or Gruyère (if using)

7

BAKE



- Cover with foil.
- Bake at 375°F for 40 minutes.
- Remove the foil and continue baking for 15–20 minutes, or until golden brown and bubbling.

8

REST & SERVE



- Allow the lasagna to rest for 20–30 minutes before slicing.
- Garnish with fresh parsley and serve warm.