

RECIPE ALBERS BLOG - THE LASAGNA FILE

Sixteen lasagna builds, filed one per day with dates, sauces and layer lists. Filed by Erik Ray Albers, La Pine, Oregon. Free printable file, US Letter.

No.	Lasagna build	Sauce	Layers
01	Classic Bolognese Lasagna	SAUCE: slow meat ragu + bechamel	pasta - ragu - bechamel - parmesan
02	Bechamel Deluxe Build	SAUCE: double bechamel + ragu	pasta - ragu - bechamel - mozzarella
03	Sausage & Peppers Element	SAUCE: marinara with fennel sausage	pasta - sausage - peppers - mozzarella
04	Classic American Beef Lasagna	SAUCE: beef marinara + ricotta	pasta - beef - ricotta - mozzarella
05	Spinach Ricotta Element	SAUCE: light tomato + spinach ricotta	pasta - spinach ricotta - mozzarella
06	Vegetable Garden Element	SAUCE: marinara with roasted	pasta - vegetables - marinara - mozzarella
07	Lasagna Bianca	SAUCE: bechamel + chicken	pasta - chicken - bechamel - mozzarella
08	Four Cheese Element	SAUCE: cream base, no tomato	pasta - four cheeses - cream
09	Butternut Squash Element	SAUCE: sage brown butter bechamel	pasta - squash - bechamel - parmesan
10	Mushroom Truffle Element	SAUCE: mushroom cream + truffle oil	pasta - mushrooms - cream - fontina
11	Seafood Element	SAUCE: light cream with seafood	pasta - seafood - cream - herbs
12	Pesto Chicken Element	SAUCE: pesto cream	pasta - chicken - pesto cream - mozzarella
13	Puttanesca Element	SAUCE: puttanesca - tomato, olives,	pasta - puttanesca - mozzarella
14	Spicy Sausage Element	SAUCE: hot sausage ragu	pasta - hot ragu - mozzarella
15	Carbonara Element	SAUCE: carbonara - egg, pecorino,	pasta - carbonara - guanciale
16	Buffalo Chicken Element	SAUCE: buffalo cream pepper	pasta - buffalo chicken - cream - cheddar

Layer lists are typical family builds. Recipe Albers Blog is an independent, informational blog - it sells nothing and collects no personal data.

