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| **SEDE DI FISCIANO** |

**MY CULTURAL HERITAGE: FAMILY AND TRADITIONAL RECIPES**

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| **Name of the recipe:** | lasagna napoletana |
| **Author:** | Ilaria cuoco |
| **Origin:** | city= Naples  region=campania  country= Italy |
| **Characteristics:** | it ‘s a layering kind of pasta |
| **Who created it?** | An unknown neapolitan cook in the early 14th century |
| **Why is it special?** | it’ s a family recipe that my mother makes to celebrate the holidays |
| **When do I eat it?** | When it’s Sunday and to celebrate Carnival |
| **Ingredients:** | 500gr of lasagna pasta  400gr of scamorza cheese  3 eggs  700gr of tomato sauce  200 gr of grated Parmesan cheese  1onion and half a garlic  250gr of meatballs  200gr of sausage  Bread crumbs  Parsley  Olive oil  Salt |
| **Preparation:** | start by making the meatballs with ground meats ,grated cheese ,bread crumbs,parsley, garlic ,salt and eggs .Knead it until you get a compact dough ,form small meatballs and fry them in olive oil .After that make the tomato sauce with olive oil, salt, parsley and onion .Let it simmer. When all the ingredients are ready you have to lay them in a baking tray . Put a can of tomato sauce ,meatballs , scamorza cheese ,crumbled sausage and grated cheese .Repeat the layers and top them by pouring beaten eggs .Bake in preheated oven . |
| **Servings:** | 4 servings |
| **Cooking time:** | 30/40 minutes |
| **Picture:** |  |