



From the Kitchen of Chef Maxwell Kolinski

Lasagne alla Bolognese

Ingredients:

For the fresh pasta:

4 cups flour
5 large eggs

For the béchamel:

2 cups unsalted butter
4 cups flour
4 ¼ cups whole milk, warmed
Salt, to taste
Fresh nutmeg, to taste

For the Ragù Bolognese:

1 onion, finely diced
1 carrot, finely diced
1 celery stalk, finely diced
½ cup unsalted butter
8 oz. tomato paste
1 lb. ground beef
1 lb. ground pork
1 cup dry white wine
1 cup whole milk
3 bay leaves
1 Tbsp. freshly grated nutmeg
Salt, to taste
Shredded Parmigiano

Process:

Start by preparing the fresh pasta: Form flour into a mound and create a well. Add eggs and gradually incorporate. Knead 8-10 minutes until smooth and elastic. Rest 30-45 minutes. Roll thin (setting 6-7 with a pasta maker), cut into sheets. Blanch 30 seconds in salted water, shock in ice bath, dry on towels.

Create the béchamel: Melt butter, add flour and cook 2-3 minutes to create a blond roux. Gradually whisk in warm milk. Simmer until thick and smooth, approximately 8-10 minutes. Season as desired with salt and fresh nutmeg.

Prepare the Ragù Bolognese: Sweat vegetables in butter until soft (be careful not to brown them). Add tomato paste and caramelize lightly, about three minutes. Add meats and cook gently without browning. Add wine, reduce slightly. Add milk, bay leaves, nutmeg and salt then simmer on very low heat for three hours, adding water as needed.

To assemble the Lasagne alla Bolognese: Butter a 9x13 baking dish lightly. Layer in this order: Ragù, pasta, ragù, béchamel, Parmigiano. Repeat for five to six more layers, finishing with the béchamel and Parmigiano.

Bake at 375°F for 35-45 minutes until bubbly and golden. Rest 20-30 minutes before serving for nice, even slices.



Chef Maxwell Kolinski, Da Edoardo

Chef Maxwell Kolinski represents the fourth generation of family behind Da Edoardo, continuing a legacy rooted in traditional Italian cooking. Raised in a multi-generational restaurant family, he developed a deep respect for the discipline, patience and consistency required to honor classic techniques.

Time spent living and working in Italy further shaped his understanding of regional traditions and the importance of craftsmanship in everyday cooking. Committed to carrying forward what was passed down to him, he approaches the kitchen with gratitude for the past and responsibility toward the future.

