

# SMALL OPEN LASAGNA WITH AMBERFISH IN NEAL SAUCE

## INGREDIENTS FOR 4 PERSONS

### FOR THE PASTA:

150 gr flour  
2 eggs  
1 tbsp olive oil  
300 gr amber fish fillet  
10 gr ginger  
1 tbsp horseradish

### FOR THE SAUCE:

50 gr lean veal meat  
10 gr. onions  
5 gr celery  
5 gr. leeks  
2 gr. shallots  
5 gr. white wine  
1 rosemary twig  
veal stock to taste  
olive oil "Extra Vergine" to taste  
100 gr. mayonnaise

Cut in thin strips onions, shallots and leeks. Put in a casserole and toss with a drop of olive oil. Cut the veal in pieces and toss them in a non stick pan. When ready, add the vegetables and moist with white wine, add the rosemary twig. Continue to cook adding occasionally the stock to taste. When the meat is really well-cooked use a food processor to make a cream and add the mayonnaise.

Blend all the ingredients until a smooth dough is obtained. Roll it out until is fairly thin and cut it in small squares of 5 cm. Clean the amber fish and cut it in slices 1 cm thick, adjust the seasoning and cook them in a pan with a drop of oil, keep them underdone.

Cook the small "pasta" squares in salted boiling water "al dente" then arrange in a plate always alternating the "pasta" with ginger flakes and pour over it the veal sauce adding drops of horseradish and garnish with chervil.