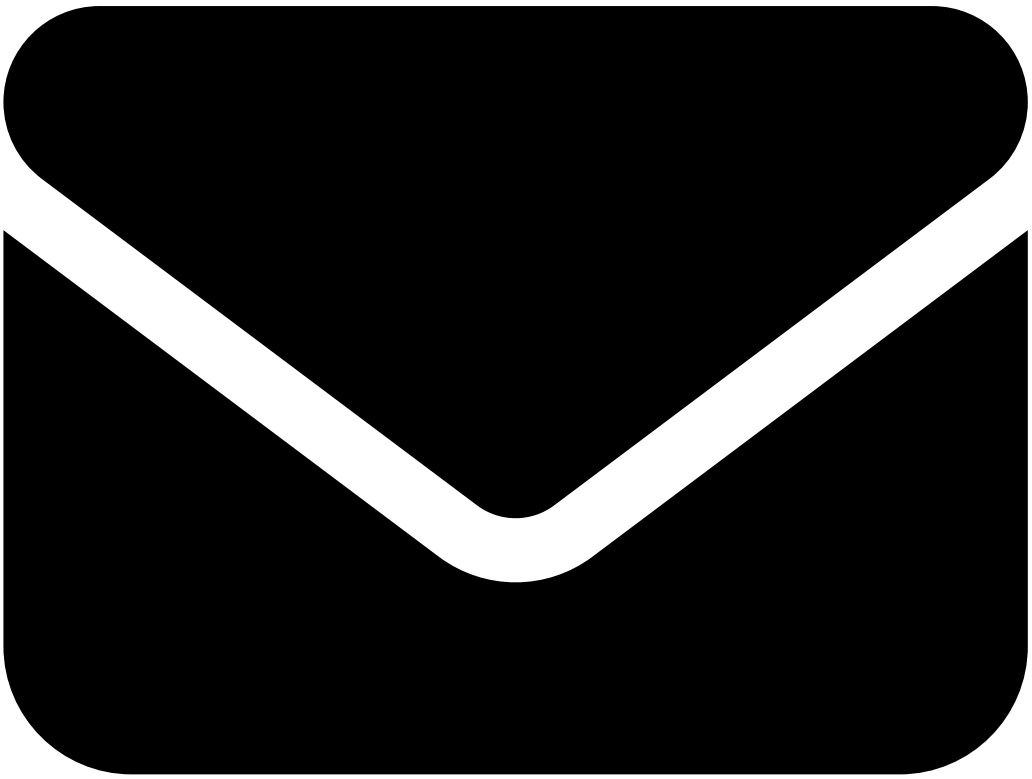
Lasagna Bolognese with Béchamel Sauce

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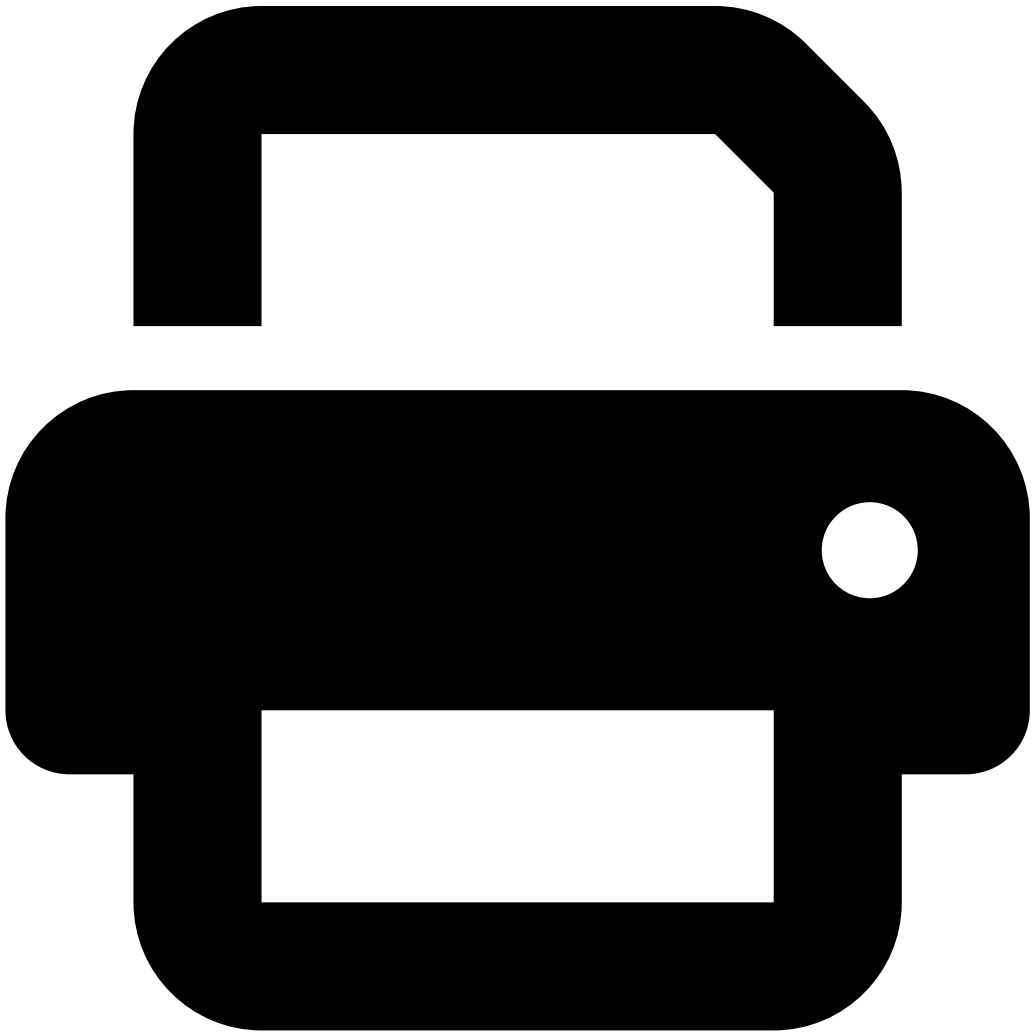
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Few dishes capture the heart of Italian comfort food quite like Lasagna Bolognese. With its rich layers of meat sauce, creamy béchamel, and perfectly melted cheese, this classic meal is a labor of love that never fails to impress. My version keeps the process simple – using store-bought noodles and homemade Bolognese sauce – while still delivering that authentic, slow-simmered flavor that makes every bite unforgettable. Whether for a cozy family dinner or a Sunday gathering, this lasagna is always a crowd-pleaser.

Things to know about this Lasagna Bolognese with Béchamel Sauce recipe

- **Make ahead:** You can assemble the lasagna a day in advance and refrigerate it until ready to bake.

- **Freezer-friendly:** Lasagna freezes beautifully – just wrap it tightly and freeze for up to 3 months.
- **Noodles:** No-boil noodles work well here, but if you prefer, parboil traditional lasagna sheets for a softer texture.
- **Sauce matters:** A rich, slow-cooked Bolognese sauce makes all the difference. If you've made extra, freeze it for your next batch.
- **Rest before slicing:** Let the lasagna sit for 15–20 minutes after baking to set the layers and make clean slices.
- **Craving more Italian comfort food?** Try my Meatball Sunday Sauce or cozy up with a bowl of Zuppa Toscana next. And if you love baked pasta, don't miss my hearty Easy cheesy Stuffed Shell – all perfect for your next family meal!

Lasagna Bolognese with Béchamel Sauce



This **Lasagna Bolognese with Béchamel Sauce** is a classic Italian masterpiece made with layers of rich slow-simmered meat sauce, silky béchamel, tender pasta sheets, and Parmesan

cheese. Unlike the American-style version made with ricotta, this traditional Northern Italian lasagna from Emilia-Romagna gets its luxurious creaminess from a smooth white sauce that perfectly balances the hearty Bolognese. It's a true labor of love, but every layer is worth the time for a comforting dish perfect for family gatherings, holidays, and special occasions.

For the Bolognese Sauce (You'll need about 4–5 cups of prepared Bolognese sauce.)

- 3 Tbsp. olive oil
- 1 1/2 lb. lean ground beef
- 1/2 lb. ground pork
- 1 cup each chopped onion+ carrots + celery
- 2 Tbsp. minced garlic
- 1 cup red wine
- 1 28 oz. can crushed tomatoes
- 2 cups beef broth
- 1 cup whole milk
- pinch of nutmeg
- Grated parmesan and Italian parsley for serving

For the Béchamel Sauce

- 4 Tbsp. unsalted butter
- 4 Tbsp. all-purpose flour
- 4 cups whole milk, warmed
- 1/3 Tsp. ground nutmeg
- Salt and pepper to taste

Lasagna Noodles

Make the Bolognese sauce

1. **Build the flavor base:**Heat olive oil and butter in a large Dutch oven or heavy-bottomed pot over medium heat. Add finely diced onion, carrot, and celery (*soffritto*)

and cook for 5–7 minutes until softened and fragrant

2. **Brown the meat:** Add ground beef and ground pork, breaking it apart with a wooden spoon. Cook until the meat is browned and most of the moisture has evaporated. Season with salt and pepper.

3. **Add the aromatics and wine:**Stir in garlic and cook briefly until fragrant. Add the wine and simmer until it has reduced, allowing the flavor to concentrate.

4. **Simmer the sauce:** Add crushed tomatoes, tomato paste, and herbs. Lower the heat and let the sauce gently simmer, partially covered, for **1½–2 hours**, stirring occasionally. A traditional Bolognese is slow-cooked until rich, thick, and deeply flavorful.

5. **Finish the sauce:** Stir in milk during the final 15–20 minutes of cooking to mellow the acidity of the tomatoes and create the signature silky texture of a Northern Italian Bolognese sauce. Taste and adjust seasoning before assembling the lasagna.

6. **Prepare the Bechamel sauce**

7. In a saucepan, melt the butter over medium heat.

8. Whisk in the flour and cook for 1–2 minutes until slightly golden.

9. Gradually whisk in the warm milk, stirring constantly until smooth and thickened, about 5–7 minutes.

10. Season with salt, pepper, and nutmeg. Set aside.

Cook the Lasagna Noodles

1. If using regular noodles, cook in salted boiling water until just al dente.

2. Drain and lay flat on a lightly oiled surface to prevent sticking.
3. If using no-boil noodles, skip this step.

Assemble the Lasagna

1. Preheat oven to 375°F (190°C).
2. Lightly grease a 9×13-inch baking dish.
3. Spread a thin layer of Bolognese sauce on the bottom.
4. Add a layer of noodles.
5. Spread a layer of béchamel, then a layer of Bolognese, followed by a sprinkle of mozzarella and Parmesan.
6. Repeat the process ending with a layer of béchamel.

Bake

1. Cover with foil (tent it slightly so it doesn’t touch the cheese).
2. Bake for 30 minutes.
3. Uncover and bake another 15 minutes, or until bubbly and golden on top.

Rest and Serve

1. Let the lasagna rest 20–30 minutes before cutting , this helps the layers set beautifully.
2. Slice and serve warm with extra Parmesan if desired.
3. Slice and serve warm with extra Parmesan if desired.

Main Course

Italian
lasagna bolognese with béchamel sauce