

# *Michelangelo's*

## Lasagna cooking instructions

These lasagna are made to order with hand made pasta ::

Ingredients:

Fresh made egg pasta

Ricotta, fresh mozzarella and parmesan cheese

Marinara sauce

Set the oven to 350 Degrees

Bake the lasagna with both the aluminum top and the underlying plastic wrap (it keeps it moist)

Bake for about 1 hour, if you have a temperature gauge the internal temperature should be about 130 degrees.

Take the top and the plastic wrap off and cook for about 10 or 15 minutes to brown the top.

Remove from the oven, cover loosely with aluminum foil and let sit undisturbed for about 30 minutes.

We recommend cutting the lasagna into 12 pieces for Half pans, or 21 for Full. They can be cut in to 9 or 18 servings, but they will be large.

Spread a spoonful of marinara sauce on the plate, put a piece of lasagna on the sauce and add one more spoon of marinara, garnish with parmesan as desired.

NOTE: all ingredients are not listed if you have allergies please let us know.

*Enjoy!*