

Black Lasagna with Squid Ragu



Time: 30 min.

Difficulty: Easy

Ingredients (4 people)

- **Ingredients**

- Puree de tomates 700g 300 ml
- Eggs 4
- Flour 400 g
- Garlic 1 clover
- Pepper to taste
- Salt to taste
- Squid ink 2 little bags
- Squids 1 not too big - 240g
- White wine 1 glass

For this recipe we used:



Preparation

Dilute the squid ink directly in beaten eggs, add flour and knead well. Roll the dough out not too thin and cut 15 cm squares, then boil them in salted water and drain.

Dice the squid very small and sauté in hot oil with minced garlic. Add some white wine and when it has reduced, add **Pomi organic tomato puree** and cook. Season to taste and compose the dish in layers, alternating Lasagna and squid Ragu.