Pomì
O Così. O Pomì.

Black Lasagna with Squid Ragu



Preparation time: 30 min
Difficulty: Easy

Ingredients

- 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

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 **Pomì organic tomato puree** and cook. Season to taste and compose the dish in layers, alternating Lasagna and squid Ragu.

For this recipe we used:

Organic Tomato Puree 300 ml

