Cheese and Tomato Lasagna

Cheese Sauce

2 cups pecorino Romano cheese, grated

1 cup (8 ounces) cottage cheese

1/2 cup heavy cream

1 clove garlic, minced

1 teaspoon cornstarch

1/4 teaspoon salt

1/4 teaspoon pepper

Tomato Sauce

2 Tablespoons olive oil

1 onion, chopped

1 1/2 teaspoons sugar

1/4 teaspoon red pepper flakes

1/2 teaspoon oregano

1/2 teaspoon salt

1 Tablespoon anchovy paste

28 ounce can crushed tomatoes

14.5 ounce can diced tomatoes, drained

1/2 cup pecorino Romano cheese, grated

1/4 cup tomato paste

Lasagna

1 box lasagna noodles

2 cups fontana cheese, grated

1/4 pecorino Romano cheese, grated

​3 Tablespoons fresh basil

Whisk all cheese sauce ingredients together and set aside.

Heat oil in pan and add onion, sugar, red pepper flakes, oregano and salt.

Add garlic and anchovies. Cook 2 minutes.

Stir in crushed tomatoes, diced tomatoes, pecorino and tomato paste. Simmer 20 minutes.

Lay noodles in in a 9x13 inch pan. Cover with boiling water and let sit 15 minutes. Separate noodles with a knife. Drain noodles and dry with towel.

Heat oven to 375. Spread 3/4 cups sauce in bottom of 2 nine inch square pans.

Lay 4 noodles across the bottom of each pan. Spread 1/4 of the cheese over noodles in each pan.

Sprinkle 1/3 of the fontana cheese over cheese sauce.

​Repeat layers one (or two) more times. Finish with remaining sauce and cheeses.

Cover with foil and bake 35 minutes at 375. Remove foil. Increase heat to 500 and bake an additional 10 minutes.

Chop basil and sprinkle over pieces of lasagna.