



## Lasagna-Style Rigatoni Cake

**Crispy rigatoni, savory ground meat and tomato sauce, and creamy béchamel from the oven**

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 Medium  4 Servings  55 min.

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This rigatoni casserole combines the best elements of a classic lasagna with an extraordinary presentation. Vertically layered rigatoni are filled with an aromatic ground meat sauce made with ORO di Parma strained tomatoes and ORO di Parma tomato paste, topped with creamy béchamel sauce, and baked until golden brown.

## Ingredients

### For the Rigatoni Cake

500 g rigatoni  
500 g ground beef  
1 onion (about 100 g),  
finely diced  
2 garlic cloves, finely diced  
2 tbsp ORO di Parma  
tomato paste (about 30 g)  
700 g ORO di Parma  
strained tomatoes  
30 ml olive oil  
1 tsp oregano  
1 tsp sweet paprika  
8 g salt  
3 g black pepper

### For the béchamel sauce

50 g butter  
15 g flour  
400 ml milk  
1 pinch of nutmeg  
3 g salt  
1 g pepper

### For the topping

200 g grated cheese

## Step 1: How to Make Ground Beef and Tomato Sauce

Heat the olive oil in a large skillet. Sauté the diced onion until translucent, then briefly sauté the garlic. Add the ground beef and cook until crumbly. Stir in the ORO di Parma tomato paste and cook for 1 minute. Deglaze with ORO di Parma strained tomatoes, add oregano, paprika, salt, and pepper, and let everything simmer for about 10 minutes over medium heat.

## Step 2: Pre-cook the rigatoni

Cook the rigatoni in plenty of salted water for about 9 minutes. They should still be slightly al dente, since they will continue to cook in the oven. Drain and let cool briefly.

## Step 3: How to Make Béchamel Sauce

Melt the butter in a saucepan. Stir in the flour and cook briefly. While stirring constantly, add the milk and stir the sauce until smooth. Season to taste with nutmeg, salt, and pepper, and let it simmer for a few minutes until it reaches a creamy consistency.

## Step 4: Layering a Rigatoni Cake

Line a 26-cm springform pan with parchment paper. Arrange the rigatoni upright in the pan, packing them tightly together. Spread the ground meat sauce evenly over the top so that as many tubes as possible are filled. Then pour the béchamel sauce over the top and sprinkle with grated cheese.

## Step 5: Bake until golden brown

Bake the rigatoni cake in a preheated oven at 200 °C (top and bottom heat) for about 20 minutes, until the top is golden brown. Let it rest for 5 minutes before cutting.

## Used products:



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