

Mini Lasagnas with Sweet Corn and Mascarpone

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		Butter for ramekins
6		10 oz ramekins 2.5" deep
12		lasagna sheets
3	cups	frozen corn kernels - thawed
1/2	cup	whipping cream - room temp
3	cloves	garlic - minced
1	cup	mascarpone cheese - room temp
1	cup	Pecorino Romano - finely grated
1/2	cup	Pecorino Romano - finely grated
1	large	lemon - zested
1/4	teaspoon	kosher salt
1/4	teaspoon	black pepper
3/4	cup	basil leaf - chopped
1 1/2	cups	provolone cheese - shredded
		extra virgin olive oil

Arrange oven rack in center of oven. Preheat to 375. Butter 6 ramekins.

Bring a large pot of salted water to boil over high heat. Add the pasta and cook until tender, stirring occasionally, about 8 minutes. Drain. Using 2 cooked noodles in an X shape, line each ramekin, pushing noodles gently into the bottom, allowing to overhang.

In a food processor, blend the corn, cream, and garlic until chunky. Add the mascarpone, 1 cup of the Pecorino Romano cheese ,the lemon zest, salt and pepper, Blend until smooth. Add the basil and pulse until just combined. Spoon 1/4 cup of the filling into the bottom of each ramekin and sprinkle with 2 tablespoons of Provolone. Fold 2 pieces of pasta over the filling, and trim if neccessary. Add another 1/4 cup and 2 tablespoons provolone. Fold remaining 2 noodles.

Spoon any remaining filling on top. Sprinkle tops with 1/2 cup Pecorino and drizzle with oil. Arrange ramekins on baking sheet and bake until tops are golden brown and filling is bubbling, about 25-30 minutes. Cool for 10 minutes.