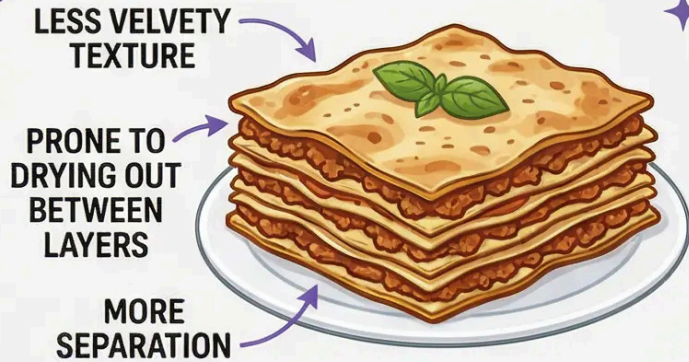


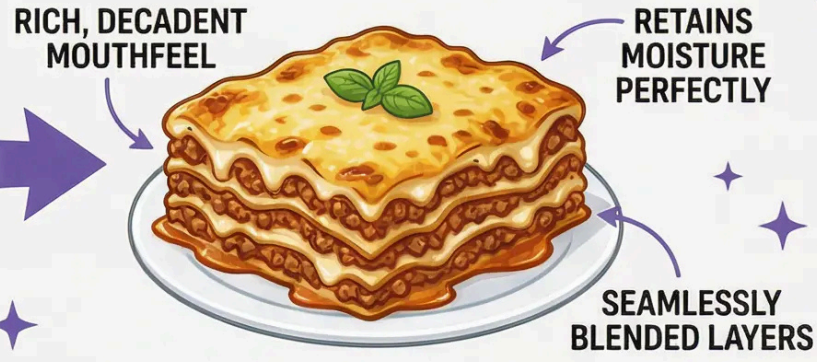
THE SECRET TO CREAMY HOMEMADE LASAGNA: HEAVY CREAM

AN EDUCATIONAL COOKING TUTORIAL

REGULAR LASAGNA (NO HEAVY CREAM)



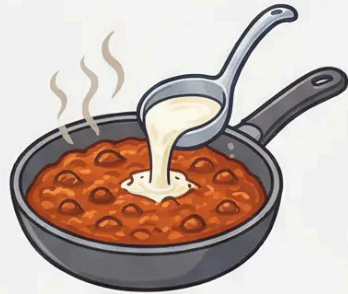
CREAMY LASAGNA (WITH HEAVY CREAM INTEGRATION)



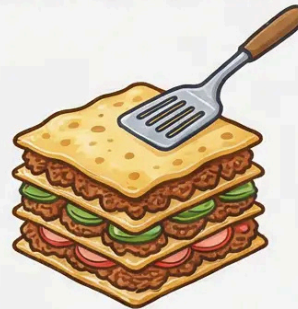
1. MIX IT IN 2. ENRICH THE SAUCE 3. LAYER AS USUAL 4. THE DRENCH TECHNIQUE



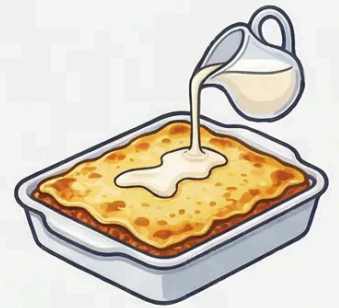
Stir 1/4 - 1/2 cup of heavy cream into your ricotta base.



Whisk a few tablespoons into your sauce for deep flavor.



Assemble with your regular noodles and fillings.



Pour a final small drizzle over top cheese to prevent drying and create a superb crust.

35% FAT CONTENT

Creates richness and a decadent, full-bodied flavor profile.

PREVENTS DRYING OUT

Fat acts as a moisture barrier, ensuring tender noodles.

SILKY SMOOTH TEXTURE

Produces a velvety cheese pull and a melt-in-your-mouth experience.

QUICK TIPS FROM THE OLD BAKER

- **USE WHOLE MILK RICOTTA:** For maximum richness.
- **SEASON THE CREAM:** Add a pinch of salt and nutmeg for complex flavor.
- **COVER & UNCOVER:** Bake covered, then uncovered for browning.
- **REST BEFORE SERVING:** Let it set for 15-20 minutes for perfect slices.

THIS **Old Baker**