

Cooking and Entertaining

Celebrate Italian Food And Film With Dinner And A Movie

(NAPSA)—Italian food is one of America's favorite cuisines, and watching movies is a favorite American pastime. With this in mind, Barilla, the Italian food company, and the TBS Superstation show "Dinner & a Movie" have teamed up to celebrate the best in Italian food and film.

It's easy to throw a fun and delicious dinner and movie party in your own home for family and friends. To help get you started, here is a recipe inspired by the movie "Big Night" (except unlike in the movie, this Timpano is easy to make!). So get your recipe, get your movie, and start calling your friends for an authentic Italian night in! More movie and recipe ideas can be found at www.barillaandamovie.com

Primo's Timpano Lasagna

- 12 sheets Barilla oven ready lasagna
- 1 24-ounce jar Barilla Italian baking sauce (or 800 g of fresh ripe tomatoes)
- ½ onion
- 18 oz. eggplant
- 4 cups bechamel
- 8 ounces mozzarella
- ½ cup grated parmesan cheese
- fresh basil leaves
- 1 tsp salt
- ⅓ tsp ground black pepper
- 1 tbs extra virgin olive oil



Preparation:

1. Preheat oven to 375°.
2. Cut onion and eggplant into thin slices. In a pan with extra virgin olive oil, sauté onions and eggplant. When tender, add to tomato. Add the fresh leaves of basil. Set aside.
3. Cut mozzarella into cubes and set aside.
4. Prepare béchamel. (Béchamel preparation: melt 2 oz. of butter, add 2 of flour. Add 4 cup of hot milk and whisk. Salt and pepper.) Set aside.

To layer lasagna

- In a 9x13x2 inch deep baking dish add:
- 1 cup béchamel
 - 4 sheets lasagna

- 1 cup béchamel, 4 oz. mozzarella, 8 oz. tomato & eggplant (being sure to spread completely covering all lasagna sheets)
- 4 sheets lasagna
- 1 cup béchamel, 4 oz. mozzarella, 8 oz. tomato & eggplant (being sure to spread completely covering all lasagna sheets)
- 4 sheets lasagna
- Top with 1 cup béchamel, 8 oz. tomato & eggplant, parmesan cheese (being sure to spread completely covering all lasagna sheets)