



My Lasagne

A Lasagne cooked with no formal recipe so some weights and measures are approximate or absent.

Servings : 4

Preparation Time : 25 mins

Cooking Time : 75 mins



Ingredients

12 Lasagne Sheets
12oz. Minced Beef
12oz. Chopped Tinned Tomatoes
2tbsp. Tomato Puree
1 Medium White Onion
150g Chestnut Mushrooms
3-4 Cloves Garlic
1 Beef Stock Cube
To Taste Fresh Basil
To Taste Fresh Oregano
1 litre Milk
50g Plain Flour
50g Butter
50g Grated Parmesan

reheat the white sauce stirring constantly.

In your dish layer the sauces and lasagne. I alternated from bolognaise to pasta to white sauce finishing on a layer of white sauce at the top. Sprinkle the top with Parmesan, even some mild cheddar as well if you like. I did as I ran out of Parmesan.

Bake in the oven for about 45 minutes, I turned it around once at the 30 minute mark to brown it more evenly.

Method

1. Preheat your oven to 180c/350f/Gas Mark 4.

In a saucepan over medium heat melt the butter. Remove the pan from the heat and stir in the flour a bit at a time. You should end up with a very soft and shiny dough, a roux. Slowly add the milk stirring constantly and return to the heat. Now add the grated cheese and stir in until melted then turn off the heat. Don't worry about any small lumps or a skin forming.

2. In a large flat sided pan heat some olive oil until hot but not smoking. Add the finely chopped garlic, chopped onion, and minced beef to the pan. Stir occasionally until the mince has browned off and the onion is soft.

3. Add the chopped mushrooms, salt, pepper, basil, oregano, tomatoes, tomato puree and crumble in the stock cube. Stir well to ensure the stock cube and puree mix in well. At this point you can add water if the mixture is too dry. I added 1/2 pint. Wait until the pan starts to bubble then turn down the heat so it's simmering.

4. When the bolognaise sauce has reduced sufficiently