

# LASAGNE



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2 tbsp olive oil

$\frac{1}{2}$  large onion, peeled

1 large carrot, peeled

2 cloves garlic, peeled

2 pinches dried oregano

300g minced beef

1 tbsp tomato pureé

1tbsp Worcestershire sauce

1bay leaf

1 x 400g tin chopped tomatoes

50ml milk

Salt and freshly ground black pepper

For the sauce

25g butter

25g flour

300ml milk

Pinch of ground nutmeg

60g cheddar cheese, grated

30g parmesan cheese, grated

6 sheets of 'non-cook' lasagne sheets

For the salad

1 tsp Dijon mustard

1 tbsp white wine vinegar

2-3 tbsp olive oil

Salt and pepper

1x round lettuce head, rinsed and dried

Method Preheat the oven to 200 deg C

Heat the olive oil in a hot pan.

Grate the onion and carrot and crush the garlic before frying together. Season with the bay leaf, a pinch of oregano, Worcestershire sauce and a little salt and pepper.

Allow the onion to soften before making a well in the centre of the pan. Place the mince in the middle of the pan and stir to break it up. Add the tomato puree and allow to cook out for 30 seconds. Continue until all the meat has browned nicely. Add the wine and cook off the alcohol before adding the tomatoes. Leave to simmer for a further 2-3 minutes. Finally add the milk, turn off the heat and set aside.

To make the cheese sauce, first melt the butter in a saucepan. Add the flour and using a wooden spoon, stir to form a paste. Over a gentle heat add a third of the milk, whisking to prevent any lumps forming. Add the rest of the milk a third at a time, whisking as you go. Season with salt and pepper and a pinch of ground nutmeg. Allow the sauce to cook out for another minute before adding the Cheddar cheese. Stir and remove from the heat. Spoon half of the meat sauce into the bottom of the baking dish and place pasta sheets on top (break the sheets if necessary to avoid any overlapping). Next, pour in just under half of the cheese sauce, and spread evenly using a spatula before spooning the remaining meat over the sauce. Layer pasta sheets, cheese sauce, meat sauce, cheese sauce, top with cheese.

Bake for 30 minutes

Gordon Ramsey recipe

foto: Sa-eeda Daniels