Lasagne

Recipe by V-ZUG Ltd.

Preparation	30 Mins
Cooking time	24 Mins
Portions	4
Appliance	CombiSteamer V6000 PowerSteam from 2022

fast baked

Bolognese sauce

500 g mixed minced meat

Some Clarified butter for searing

2 onions, chopped

2 cloves of garlic, crushed

2 tbsp tomato purée

800 g skinned, chopped plum tomatoes (tinned)

5 sprigs of flat-leaved parsley, chopped

Some salt

Some pepper

Béchamel sauce

40 g butter

50 g plain flour

1 l milk

½ tsp salt

Some pepper

1 pinch of nutmeg

Layering

12 sheets of lasagne

120 g grated Parmesan

Bolognese sauce

Heat the clarified butter in a wide frying pan. Sear the meat, onion, garlic and tomato purée. Combine with the other ingredients in a bowl and season with salt and pepper.

Béchamel sauce

Melt the butter in a saucepan over a medium heat. Add the flour and stir together. Cook for about 5 minutes, without the roux taking on colour. Add the milk and bring to the boil, stirring constantly, then add the salt. Reduce the heat and simmer for about 10 minutes, stirring occasionally. Remove the saucepan from the heat and season the sauce with pepper and nutmeg.

Layering

Spread béchamel sauce generously in the bottom of the porcelain dish and lay three sheets of lasagne pasta on top. Spread 1/3 of the bolognese sauce and 1/4 of the béchamel sauce over the top and cover with three sheets of lasagne pasta.

Repeat this step twice.

Top with a final layer of lasagne pasta sheets, spread over the béchamel sauce and sprinkle with Parmesan.

Baking

Place the lasagne on the hardened glass dish in the middle shelf position and bake at 230 °C for 24 minutes using the power hot air with steaming mode.

Cooking steps

Power hot air with steaming 230 °C for 24 Mins

Tips

Allow to cool for 10 minutes before serving.

Accessories

2-litre porcelain dish

Hardened glass dish

Additional information

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