



Lasagne

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 4

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

Additional information

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