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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